The Presidio Officers' Club Commemorative Cookbook

The Presidio Officers' Club

Commemorative Cookbook

This cookbook was designed to commemorate the long and proud military history and tradition of The Presidio of San Francisco, scheduled to become part of the Golden Gate National Recreation Area by the fall of 1995. Within these pages you will find delicious and unique recipes--from across the country and around the world--gathered and created by members of our diverse military community.

The Presidio Officers' Club would like to thank the Presidio Officers' Spouses' Club (POSC) for organizational and editorial support and for sharing the many favorite recipes that truly made this cookbook possible.

The idea for this project originated with Jane Fredericks, an Army spouse and Acting Manager of the Presidio Officers' Club. When she contacted the POSC for assistance, Mary Lorber immediately volunteered to chair the Cookbook Committee; needless to say, Mary's organizational skills and culinary expertise have proven invaluable. Great assistance was also provided by 1991-92 POSC President Jill Phernambucq and member Linda Adkins. Thanks are also due Teena Larson and Jana Cole for proofreading.

Cookbook Committee:
Mary Lorber
Jill Phernambucq
Linda J.M. Adkins
Jane Fredericks

Illustrations:
Cindy Wiltshire, Graphics Department, DPCA

History and Architectural Overview:
Jim Hudgins, Chief, External Public Affairs Division, Sixth U.S. Army and the Presidio of San Francisco

Design, Editing, Typesetting, Print Coordination:
Gloria Gritz, Gritz Publications

Special thanks to Alice Smith for many hours of typing and
Colonel Milton B. Halsey, Jr., USA (Ret.), Executive Director, Fort Point and Presidio Historical Association, for information used on the divider pages.

A publication of the Presidio Officers' Club
Community Operations Division
Directorate of Personnel and Community Activities

Copyright © 1992
Presidio Officers' Club, Presidio of San Francisco, California
All Rights Reserved
1st Printing 1992--1000

A BRIEF HISTORY OF THE PRESIDIO OF SAN FRANCISCO

The Presidio (from "Praesidium," an old Latin word for fortified camp) was established by a Spanish settlement party led by Colonel Don Juan Bautista de Anza in June of 1776. Originally claimed by explorer Juan Cabrillo in the 16th century, it was not until the Spanish crown felt that this part of their empire was threatened by English and Russian intrusions that a need for a settlement existed.

Built out of adobe, the first Presidio was formally dedicated at a religious ceremony on September 17, 1776, the date celebrated each year as the birthday of our historic post. The first commandant, Jose Moraga, resided in the "Commandancia" within the 14-foot high walls. A small part of the original adobe of this structure is still within today's Officers' Club.

The presence of the Presidio and small garrison, plus fear of igniting conflict in Europe, kept the area within Spanish control until 1821. A barren, yet strategic location near a perfect anchorage, the Presidio was continually ravaged by winter storms and periodic earthquakes. During the Mexican period of control (1822-1846), garrison personnel were moved to places such as Sonoma and Benicia.

Although Alta California and the Presidio were a part of the Mexican Empire, many American settlers relocated to this area. Their desire to break away from Mexican control was realized during the Mexican War of 1846-47. A small group of Americans under John Fremont and Kit Carson raised the Bear Republic flag over the old Spanish Castillo de San Joaquin, then in ruins at its location at the entrance to the bay. Within a year, the first United States Army troops raised the Stars and Stripes. American soldiers have been here ever since.

At the time of American annexation of California, there was no city of San Francisco. The Presidio guarded the entrance to San Francisco Bay and a small village known as Yerba Buena. With the discovery of gold in 1849, the village quickly grew into the bustling city of San Francisco, and the Army found itself protecting some of the most important property in the world.

As a means of protecting the bay (through World War II, the greatest threat to the Presidio and the city was enemy warships), the old Spanish castillo was blasted away to provide room for Fort Winfield Scott, now known as Fort Point. The only fortification of its kind west of the Mississippi River, this masonry fort held over 90 guns of various calibers. From this earliest time of protective duty, the soldiers of the Presidio gained their nickname, "Guardians of the Golden Gate."

The fortifications controlled by the Presidio protected the inner bay with so many guns on Alcatraz and Angel Islands, and other locations, that they were called the "Ring of Steel." All of these defenses were so strong that a gun has never been fired in anger during the entire life of this installation.

Following the Civil War, the Presidio was headquarters for the Army's Pacific Command during the quarter century of Indian Wars in the Western United States. The Spanish-American War of 1898 had tremendous impact since Presidio soldiers were the first American soldiers in our history to be sent overseas to fight a war. The distinctive red-brick buildings adjacent to our Parade Ground were built during the 1890's as barracks for the troops prior to their assignment to Philippine duty. Many areas, such as Tennessee Hollow, were named for the units training there at that time.

Following the Great Earthquake of 1906, Presidio soldiers under Brigadier General Frederick Funston fought the fires that destroyed much of The City. Thousands of homeless victims of the disaster were given food, clothing, shelter and medical care at the Presidio. It was also on Army property, stretching from Fort Point to Fort Mason, that the Panama Pacific International Exposition was constructed to celebrate both the rebuilding of The City and the opening of the Panama Canal in 1915. The renowned Palace of Fine Arts remains from that celebration.

At about the same time, one of America's most famous soldiers, John J. ("Black Jack") Pershing, was commanding general of the Presidio. While deployed along the Mexican border against Pancho Villa, a fire destroyed the Pershing home and killed Mrs. Pershing and her two daughters. In remembrance, the site of the home is now called Pershing Square and is the location of the post flagpole, adjacent to the Officers' Club.

During the 1920's and 1930's, the Presidio was a major training center for officers and the home of the 30th Infantry Regiment, "San Francisco's Own." During World War II, the Presidio was the headquarters of the Fourth U.S. Army, which fought under General Douglas MacArthur against Japan in the Southwest Pacific. It should be noted that General MacArthur's father, Arthur, was the commanding general of the Presidio at the turn of the century. In 1947, the Sixth U.S. Army was born, and its headquarters has been at the Presidio of San Francisco ever since.

With the advent of the Atomic Age, the lands used for so many years for coastal defense were no longer required. In recognition of widespread local interest, the Army supported the creation of the Golden Gate National Recreation Area in 1972. The original turnover of land spanned over 80,000 acres, including Angel and Alcatraz Islands and vast holdings along the San Francisco Peninsula and Marin Headlands. This popular urban park is the most visited park administered by the U.S. Department of the Interior. It will receive the remaining excess Presidio property no later than the fall of 1995, thus continuing the process of protecting the beautiful and pristine grounds for the enjoyment of the entire American public.

Although the soldiers of the Presidio will shortly be gone from this historic installation, the tradition of being there when needed and being a good neighbor to the City of San Francisco will live on. The Army's leadership in turning what were once barren, windswept hills into the largest green areas of the Bay Area enables the Park Service to make the installation the central jewel in the verdant crown that is the Golden Gate National Recreation Area.

TABLE OF CONTENTS

From Our VIPs 1

Appetizers and Beverages 13

Breads and Such 51

Soups and Salads 69

Entrees 109

Vegetables and Side Dishes 177

Desserts 205

Cookies and Bars 255

International Favorites 277

Potpourri 307

From Our VIPs

QUARTERS 1

Quarters 1, home of the Commander of the Sixth U.S. Army and the Presidio, is situated on one of the Presidio's highest points. With its single-pane "picture" windows, it commands spectacular views of San Francisco Bay.

Built in 1943 by the Golden Gate Bridge District as compensation for houses and other military structures destroyed during the construction of the Golden Gate Bridge, it is one of two nearly identical structures that currently house general officers.

The two-story building is of stucco-finished, reinforced concrete construction. Decorative details include chamfered posts, exposed rafter ends at the eaves, oeil-de-boeuf vents at the gable ends, projecting second-story balconies, decorative leaded windows, and decorative iron work. The design is a mixture of "Spanish Colonial Revival" and modern architectural styles.

Since its completion during World War II, Quarters 1 has been home to a succession of distinguished generals who have commanded the Sixth U.S. Army. This list includes Generals Joseph Stilwell, Mark Clark, Albert Wedemeyer, and a long list of other senior officers of the post-World War II Army.

FROM OUR VIPS

The military chain of command extends from the newest recruit to the President of the United States, the Commander in Chief. Over the years, a chain of concern that parallels that chain of command has evolved as well, with spouses of all ranks making sure support and friendship are extended to all military families. Cooking for others is one of the many ways military spouses have traditionally shown concern.

We are delighted to include recipes in our VIP section from the honorary heads of our chain of concern: Barbara Bush, wife of President George Bush, and Lynne Cheney, wife of our Secretary of Defense. We also invited Sixth Army General Officers and Civilian Aides to the Secretary of the Army to submit their favorite recipes for this section. We are delighted to point out that not all the submissions are from spouses and not all the spouses are women!

Old Fashioned Rice Pudding

1 quart milk
1/4 cup long grain rice uncooked
1/2 cup sugar
1/2 tsp. salt
1/2 cup raisins, dried cherries, or any favorite dried fruit
1/4 tsp. cinnamon or nutmeg
1 tsp. vanilla
(Serves 8)

Preheat oven to 300 degrees. Butter a 6 cup mold or baking dish. Mix all ingredients, pour into prepared dish and bake 3 1/2 hours, stirring every 30 minutes for the first 2 hours. Bake until rice is very tender.

Barbara Bush

Mushroom Quiche

3 tbsp. margarine or butter
1 1/4 lbs. mushrooms, sliced
3 green onions, minced
1 garlic clove, minced
3 shallots, minced
1 3/4 tsp. oregano
1 3/4 tsp. basil
1 1/4 tsp. salt
3/4 tsp. marjoram
1/4 tsp. black pepper
1/4 thyme
1/2 tsp. dry mustard
4 eggs or egg substitute
3/4 cup skim or whole milk or half & half
1 unbaked 9" pie crust
(Serves 6)

Position rack in lower third of oven and preheat to 375 degrees. Melt butter in large skillet over medium high heat. Saute mushrooms, onions, garlic, and shallots together. Stir in seasonings and cook 2 minutes until liquid is evaporated. Let cool five minutes. In a medium size bowl combine eggs with milk or cream and beat well. Stir in mushroom mixture and pour into pie crust. Bake until filling is puffed, set and starting to brown — about 35 to 45 minutes.

Barbara Bush

Yummy Greenbeans

1 lb. of young, small greenbeans
4 qts. of boiling water
2 tbsp. salt or other seasonings
2 tbsp. butter or margarine
1 large clove garlic crushed
salt and pepper to taste
(Serves 4)

String the beans, wash well and boil rapidly in salted water, uncovered, until barely tender and still firm (taste them to make sure). Drain and run under cold water to stop the cooking. Pat dry. Melt butter and add garlic and cook gently until softened. DO NOT BROWN! Pour over beans and taste for seasoning. May be made ahead. To reheat put in microwave for 2 minutes on high heat or heat in saucepan over low heat.

Barbara Bush

MALLORY'S "HELL ON WHEELS" BROWNIES

1 Duncan Hines Brownie Mix (Milk Chocolate Chunk is best)
2 eggs
1/3 cup water
1/3 cup oil
1 bag miniature Reese's Peanut Butter Cups

Preheat oven to 350 degrees. Prepare brownie mix according to instructions on box. Bake in a medium-sized Pyrex dish (11-3/4 x 7-1/2"). Do not overbake: 30 minutes is usually enough. If you use a larger dish, shorten baking time by a couple of minutes and increase rows of Peanut Butter cups.

While brownies are baking, unwrap 24 miniature peanut butter cups. As soon as brownies are done, remove from oven and gently press peanut butter cups into brownies--4 spaced across width and 6 spaced lengthwise. Let stand until cups have returned to original consistency.

Tastes best when made the night before or at least several hours before serving. A popular snack for every occasion!

Lt. General Glenn Mallory, Commander
Sixth U.S. Army and the Presidio of San Francisco

MALLORY'S FUDGE SAUCE

1 pkg. (6 oz.) chocolate chips
2 cups sifted confectioners sugar
1-1/3 cups evaporated milk
1 stick butter
1 tsp. vanilla

In a saucepan, melt chocolate chips with butter. Add remaining ingredients except vanilla. Bring to a boil and cook 8 minutes, stirring constantly. Add vanilla.

Serve in a chafing dish with condiments: angel food cake, macaroons, strawberries, marshmallows, bananas, apples, cherries, etc. Also works great as chocolate fondue.

Note: This stores very well in the refrigerator for a long period of time.

Lt. General Glenn Mallory (with help from Linda)

GRILLED TROUT WYOMING

1 large trout, freshly caught
Salt
Pepper
Cornmeal
Butter or margarine, melted

Preheat grill so it will scorch the fish. Split cleaned fish to lie flat when open. Brush generously with butter. Coat fish with cornmeal. Cook on grill, allowing 5-6 minutes per side for a 4-5 lb. trout.

Lynne V. Cheney
(Secretary of Defense Richard Cheney)

MOLDED SPINACH SALAD RING

1 pkg. lemon jello
1 Tbsp. lemon juice
1 small carton small-curd cottage cheese
1/2 cup mayonnaise
1/2 cup chopped onions
1 cup chopped celery
1 jar chopped, drained pimientos
1 pkg. thawed spinach, uncooked

Put spinach in colander and press out excess liquid. Let drain. Dissolve lemon jello in 1 cup boiling water in large bowl. Add remaining ingredients and pour in a ring mold. Chill.

For special effect, double the recipe and unmold on a pretty plate, lifting gently with a spatula to place lettuce under the mold. Fill the center hole with cherry tomatoes or crabapples. Easily serves 8-10 when doubled.

Linda Mallory
(Lt. Gen. Glenn Mallory, Commander, Sixth U.S. Army and the Presidio of San Francisco)

CHEESE GLAZED CHIX

6 chicken breasts, boned
2 Tbsp. flour or cornstarch
1 tsp. paprika
1-1/2 tsp. salt
2 Tbsp. butter
1 Tbsp. oil
1/4 cup dry sherry
1 tsp. heavy cream
1/3 cup chablis or other white wine
1 Tbsp. lemon juice
1/2 cup grated Swiss cheese

Skin breasts. Place in bag with flour, paprika, and 1 tsp. salt. Close bag and shake until breasts are coated. Brown chicken in heated butter and oil over moderate heat. Add sherry. Cover and simmer until tender, about 25 minutes.

Blend flour with cream and remaining 1/2 tsp. salt. Stir into pan drippings and continue cooking until it thickens slightly. Add wine and lemon juice. Heat a few minutes longer. Sprinkle cheese over the top and brown under broiler.

Nancy Brady
(Major General Pat Brady, Deputy Commander, Sixth U.S. Army and the Presidio of San Francisco)

BEEF FILLETS IN MUSTARD

2/3 cup butter
Ground pepper
6 Tbsp. of various mustards: Dijon, Bavarian-style, etc.
1 Tbsp. Pickapeppa Sauce
1/4 cup cognac
1 tsp. beef bouillon dissolved in 2 Tbsp. hot water
6 beef fillets, sliced 1/2" thick
Parsley sprigs

Melt butter with some pepper in wide frying pan over medium heat. While butter melts, combine mustards of your choice and Pickapeppa sauce in small bowl. When butter is completely melted, add warmed cognac and ignite, shaking pan until flames die down. Stir in mustard mixture and add bouillon. Increase heat to medium high. When sauce is hot, add beef fillets. Cook quickly (3 to 4 minutes per side for rare), shaking pan often and turning meat once. Transfer to a platter. Spoon sauce over meat and garnish with parsley sprigs.

Marlene Byrnes
(Colonel James Byrnes, Chief of Staff)

CAJUN CHICKEN

1-1/2 lb. uncooked chicken breast, cubed
1/2 tsp. garlic powder
1 can Cajun stewed tomatoes, chopped in small pieces
1 can stewed tomatoes, chopped in small pieces
1 large onion, chopped
1 large green pepper, chopped
1 large red pepper, chopped
1/4 cup Worcestershire sauce
1/4 cup soy sauce
1-2 tsp. pepper
1-1/2 tsp. basil
1-1/2 tsp. marjoram
1-1/2 tsp. oregano

Sprinkle garlic on chicken and set aside. Combine remaining ingredients and bring to boil. Reduce heat and simmer 15 minutes. Add chicken and return to boiling. Cover, reduce heat and simmer 30 minutes. Serve over rice.

Note: shrimp can be substituted for chicken. This is spicy!

Mary Joe Swift
(Colonel William D. Swift, Garrison Commander)

CHICKEN & RICE WITH WATER CHESTNUTS

3 cups rice, cooked
2 cups chicken, cooked and cut up
2 cups chopped celery
1 can water chestnuts, sliced
2 cans cream of chicken soup
1 cup sour cream
1/2 cup mayonnaise
4 cups potato chips, crushed

Combine rice, chicken, celery, water chestnuts and soup. Place in 9x13" pan. Mix sour cream and mayonnaise, spreading over the chicken mixture. Cover with crushed potato chips. Bake at 300 degrees for 1 hour.

Pat Copeland
(Command Sergeant Major Otto Copeland)

CORONATION CHICKEN SALAD

Cooked chicken cut in small bites
1 oz. butter or margarine
1 small onion
1 Tbsp. (or less) curry powder
1 Tbsp. tomato paste
4 oz. red wine
1 bay leaf
Juice of 1 lemon
3 Tbsp. apricot preserves
3/4 pint mayonnaise
5 oz. heavy cream
Salt & pepper

Heat butter in a small pan. Saute onions until soft. Add curry and bay leaf. Add lemon juice and wine, boiling until reduced by half. Cool slightly. In a processor, blend this mixture with remaining ingredients (except chicken) until smooth, being careful not to over-blend. Correct seasoning, mix with chicken, and chill. Black grapes go well with this when mixed in as a garnish.

Note: this recipe was given to me by an English Royal Engineer Liaison Officer's wife. This was a staple at her cold buffets.

Anne Yankoupe
(Brigadier General Roger Yankoupe, Commander, U.S. Army Engineer Division, South Pacific)

GAZPACHO

1 clove garlic
2 large cans peeled tomatoes
2 cucumbers, diced and peeled
1/2 cup minced green peppers
1/2 cup minced red onion
2 cups tomato juice
1/3 cup olive oil
3 Tbsp. lemon juice
Salt to taste
Pepper to taste
Tabasco sauce to taste

Rub inside of large glass bowl with garlic. Put tomatoes through food processor, including liquid. Peel the cucumbers, remove seeds, and dice. Combine with other ingredients. Taste for seasoning. Chill at least 3-4 hours (preferably overnight). Serves 8-10.

Julie Burger
(Brigadier General Leslie Burger, Commander, Letterman Army Medical Center)

DATE NUT CAKE

30 graham crackers (single), smashed into crumbs
2 eggs
1 cup milk
3 tsp. baking powder
1/4 tsp. salt
Sugar
1 Tbsp. butter (or more)
1 cup dates (or more)
1 tsp. vanilla

Mix together and bake 45 minutes or until done in 350-degree oven...great!

Joseph P. Schwan
Civilian Aide to the Secretary of the Army from the State of Arizona

HOT CHEESE PUFFS

6 slices bread (I like whole wheat)
4 egg whites
1/2 tsp. salt
1/2 tsp. paprika
1 tsp. baking powder
2 cups grated sharp cheddar or Swiss cheese (I like cheddar, Colby Longhorn, best)

Cut each slice of bread into 3-4 strips. Toast on one side only under broiler. Beat egg whites until stiff and fold in remaining ingredients. Spread 1/4" thick on untoasted side of bread strips. Broil until brown and bubbly, about 5 minutes. Delicious!

Joseph P. Schwan

FILET MIGNON

8 filet steaks
8 Pepperidge Farm patty shells
Mushrooms--chopped, sauted, drained
2 egg yolks
1 Tbsp. milk

Pan broil the steaks in a salted, very hot pan for about 30 seconds per side. Chill thoroughly in freezer for a short time. Beat the egg yolks with milk in a small bowl. Flour a board and roll out one patty shell for each steak. Brush pastry with egg mixture. Place a chilled fillet on top of each pastry, add 1-2 Tbsp. mushrooms, and fold the pastry, sealing it well around the steak. (This much can be done early in the day. Wrap individually in plastic wrap to keep from drying out.) Brush the surface of the pastry with more of the egg mixture and bake 10-15 minutes in a 425-degree oven or until the pastry is crisp and brown.

Joan Morris
(Henry R. Morris, Civilian Aide to the Secretary of the Army from Northern California)

HUTSPOT

4 medium-to-large potatoes
6 carrots
2 medium onions
1 Polish sausage ring

Peel potatoes, carrots and onions. Cut potatoes and onions into fair-sized chunks. Thinly slice carrots. Cut sausage into bite-sized chunks. Place all ingredients in a slow cooker or a large saucepan, with the sausage on top. Add enough water to cook. Simmer until vegetables and meat are well done.

When cooked, remove sausage pieces. With a potato masher or electric mixer, beat the vegetables together until they reach the consistency of mashed potatoes. If too much water remains after cooking, drain some before mashing. To serve, place the mashed vegetables in a bowl and stick the sausage chunks on top. Serves 4.

Notes: Hutspot is a Dutch dish created by a besieged city celebrating the end of one of the Spanish-Dutch wars. The people took all the vegetables and meat they had, threw them in a pot, and cooked them together. General Wepster's father was an immigrant from Holland, and this has become a favorite family recipe. Low-fat variation: Pre-boil sausage: put sausage chunks in a saucepan and cover with water. Boil 20-30 minutes. Cool in refrigerator overnight, throwing away the hardened fat.

Linda Wepster
(Brigadier General Jan Wepster, Oregon)

HAZELNUT THUMB-PRINT COOKIES

1 cup butter
2/3 cup brown sugar
2 egg yolks
1 tsp. vanilla
2 cups sifted flour
1/2 tsp. salt
2 egg whites, slightly beaten
1 cup finely ground roasted hazelnuts
Red currant jelly

Cream butter and sugar together in a large mixing bowl. Add yolks and vanilla, continuing to cream. Stir together flour and salt. Add to creamed butter mixture. Form dough into small balls, a scant tsp. each. Dip each ball in slightly beaten egg whites and then roll in ground roasted nuts. Place on a baking sheet, making a depression in the center of each ball with your thumb. Fill this with red currant jelly. Bake in 325-degree oven about 20 minutes. Makes 4 dozen.

Linda Wepster
(Brigadier General Jan Wepster, Oregon)

HAM BALLS

2 lb. fresh pork
1 lb. ham
(Have butcher grind them together)
2 eggs
1 cup milk
1 cup cracker crumbs
1 Tbsp. Worcestershire sauce
1/8 tsp. pepper
3-4 drops Tabasco sauce

Combine top group of ingredients and shape into 12 balls.

Sauce:
1-1/2 cups brown sugar
1/2 cup vinegar
1/2 cup water
1 tsp. dry mustard

Bring sauce ingredients to a boil. Pour over balls. Bake at 325 degrees for 2 hours, basting every 15 minutes.

Mrs. Larry Owen
(Larry Owen, Civilian Aide to the Secretary of the Army from the State of South Dakota)

BARLOW'S BREAD

8 cups warm water
1/4 cup sugar
4 Tbsp. yeast
7 cups unbleached white flour
7 cups whole wheat flour
1 cup wheat germ
3 Tbsp. salt
1-1/4 cup oil
1-1/4 cup honey (or 1 cup honey and 1/4 cup molasses)

Stir yeast and sugar into warm water and set aside. Mix the flours, wheat germ and salt. Mix the oil and honey into the flour mixture. Pour yeast water over all and mix well. Pour the dough on a floured surface, add more flour, and knead until dough is just slightly sticky. Divide into 5 greased loaf pans and let rise. Bake at 350 degrees for 55 minutes.

Eli Barlow
(Major General Gregory P. Barlow, Adjutant General, State of Washington)

SURPRISING BROCCOLI SALAD

3 cups broccoli
6 slices bacon, fried crisp, drained and crumbled
1 cup chopped red onion
1/2 cup shredded Cheddar

Dressing:
1 cup mayonnaise
2 Tbsp. white vinegar
1/4 cup sugar

Cut flowerets off stalks. Discard stalks. Toss flowerets together with other dry ingredients. In separate bowl, combine dressing ingredients and mix well. Pour dressing over salad and toss. Cover and refrigerate until ready to serve.

Note: My husband's favorite. Will keep for several days refrigerated in a tightly sealed container.

Judith A. Legerski
Civilian aide to the Secretary of the Army from the State of Wyoming

CHICKEN LUAU

6 chicken breasts
1/2 cup Parmesan cheese
2 pkg. chopped spinach
1 cup canned milk
1 can cream of chicken soup
2 tsp. onion flakes

Skin and debone chicken. Thaw spinach completely and squeeze out the water. Put spinach in bottom of baking dish, placing chicken on top. Mix the milk, soup, and onion flakes and pour over the chicken. Sprinkle cheese on top. Bake 1 hour, uncovered, at 325 degrees.

Note: Can be made using chopped broccoli instead of spinach.

Mrs. Donald M. Bagley, Jr.
(Major General Donald M. Bagley, Jr., Commander, 96th Army Reserve Command, Fort Douglas, Utah

MOCK ECLAIRS

3 cups milk
2 small pkg. French vanilla instant pudding mix
8 oz. Cool Whip
Graham crackers

Chocolate Topping:
3 Tbsp. hot water
3 Tbsp. margarine
1 Tbsp. cocoa
1/2 cup powdered sugar
1 tsp. vanilla

Mix pudding with milk and fold in Cool Whip. Line bottom of 9x13" pan with whole graham crackers. Put half of the pudding on the graham crackers, top with another layer of graham crackers, and cover with remaining pudding.

To make sauce, heat water, margarine and cocoa in microwave. Add sugar and vanilla, beating well. Pour over the top of the pudding and refrigerate for 6 hours. Cut and serve.

Mrs. Donald M. Bagley, Jr.

PASTA SALAD

1/2 cup mayonnaise
1/4 cup Zesty Italian dressing
1/4 cup (1 oz.) shredded Parmesan cheese
2 cups (8 oz.) corkscrew noodles, cooked and drained
1 cup broccoli flowerets, partially cooked
1/2 cup chopped green pepper
1/2 cup chopped tomato
1/4 cup green onion slices

Combine dressings and cheese. Mix well. Add remaining ingredients, mixing lightly. Chill. Serve with freshly ground pepper. Also, you may add crab meat or shrimp (about 1-1/2 cups).

Pat Sykora
(Major General Harold J. Sykora, Adjutant General, South Dakota)

PASTA AND CHEESE IN A POT

2 lb. ground beef
2 Tbsp. dried minced onion
1 garlic clove, minced
14-oz. jar spaghetti sauce (Ragu chunky gardenstyle)
16-oz. can stewed tomatoes
4-oz. can mushroom slices
1/2 lb. Provolone cheese
1/2 lb. Mozzarella cheese
1-1/2 pt. sour cream
8-oz. pkg. mini-lasagna macaroni, cooked (Martha Gooch)
Green onions, sliced

Brown beef and drain. Add dried onions, garlic, spaghetti sauce, stewed tomatoes, and mushrooms. Stir and simmer over low heat, 15-20 minutes. In deep 9x13" pan, layer half of the mini lasagna, half of the meat sauce, half of the sour cream, a few chopped green onions, and all of the Provolone. Repeat, omitting green onions and ending with the Mozzarella on top. Cover with foil and bake at 350 degrees for 25-30 minutes. Uncover and bake 10 more minutes or until top cheese is bubbly.

Note: Can be made ahead. Just bring to room temperature before baking.

Jo Dell Wing
(Major General Charles T. Wing, Adjutant General, Wyoming)

MOLLY'S SHRIMP

1 lb. large peeled shrimp
5 Tbsp. oil
2 Tbsp. margarine
5 cloves garlic, chopped
1 can clams, chopped
2 cups tomatoes
1/4 to 1/2 cup wine (any kind)
Salt, pepper, oregano to taste
Cornstarch

Heat oil and margarine until sputtering. Add shrimp, garlic, salt and pepper. Stir some and let cook about 10 minutes or until shrimp turn pink. Remove shrimp. Add clams with juice, tomatoes, wine and oregano. Heat, thickening slightly with cornstarch mixed with enough water to make a paste. Return shrimp to pan and heat through. Serve over fettucine noodles.

Brigadier General Thomas E. Mattson
Commander, 104th Division (Training), Vancouver,

CREAMED CHIPPED BEEF

4 lb. ground beef
1 qt. whipping cream
2 qt. half-and-half or whole milk
1/2 lb. butter
2 cups flour
1 tsp. onion powder
1 tsp. garlic powder
2 Tbsp. beef or chicken base
Salt and pepper to taste

Brown ground beef, add onion powder, garlic powder, salt and pepper. Drain ground beef and set aside. Melt butter, add flour, and mix thoroughly on medium heat. Heat whipping cream and half-and-half, slowing bringing to a boil. Add the butter and flour mixture and drained beef, seasoning to taste. Serve over toast or biscuits. Serves 20.

Note: Additional milk may be added if the mixture becomes too thick.

Harve Bennett
Civilian Aide to the Secretary of the Army from Southern California (recipe from David Chappill, Presidio Officers' Club cook)

HAMBURGER A LA GREYE LA SPINA

1 slice white or wheat bread
1/4 lb. hamburger patty
Garlic salt
1 slice American or Swiss cheese
1 slice bacon

Place the hamburger patty--the leaner the better--on the slice of bread and give it a good sprinkle of garlic salt. Place the cheese slice on top of the meat. Cover the cheese with enough slivers from a slice of bacon to cover the cheese. Place under broiler. When the slivers begin to crisp and the cheese melts down around the edges, it's done. Never mind how rare the hamburger looks: it's done. Wash down with a cold beer. This tastes best on a cold day when the wind is howling, the rain is pounding on the roof, and there's a decent college football game on television.

Addison Bragg
Civilian Aide to the Secretary of the Army from the State of Montana

BLEU CHEESE DRESSING

1 pt. Kraft heavy mayonnaise
1/2 cup buttermilk
1/4 tsp. salt
Garlic powder to taste
White pepper to taste
1/4 cup or more of crumbled Treasure Cove Bleu Cheese

Mix together with an electric mixer. Store in the refrigerator. Enjoy!

Cathie Walstad
(Richard Walstad, Civilian Aide to the Secretary of the Army from the State of North Dakota)

Appetizers & Beverages

BUILDING 56

One of four "field-grade" officers' quarters designed by Captain Daniel D. Wheeler of the Presidio Quartermaster's Office, Building 56 was constructed to accommodate the increase in officers assigned to the Presidio in the early 1880's. Authorization for construction was granted in August of 1885 at a cost of $2,800 per building. Plans to build more expensive and grander quarters, designed in the Second Empire Style by Quartermaster Captain Charles H. Humphrey, were rejected.

Soldiers built the foundation and basement with concrete, brick and rubblework. San Francisco contractor John J. Crowley erected the wood-frame building on the foundation.

Exterior sheathing includes clapboard, vertical board, and decorative shingles. A one-story wrap-around veranda is partially glazed and has chamfered posts and decorative diagonal bracing. The steeply gabled roof, now covered with asphalt shingles, has cornice moldings on deeply overhanging eaves. The eaves have exaggerated supporting brackets and braces, related to "Stick Style" architecture.

The front entrance has a four-panel double door, plain board surrounds, and transoms. Some windows exhibit a multiple-pane stained glass treatment typical of the American "Queen Anne" architectural style. This house and its three neighbors on Presidio Boulevard are among the very few examples of "Stick Style" and "Queen Anne" style buildings on the Presidio. Fortunately, only a few alterations have been made to these buildings over the years: some decorative timber work and stained glass have been removed, and bathrooms have been added.

Located adjacent to the intersection of Funston Avenue and Presidio Boulevard, the building stands almost directly on the site of the original main gate of the Civil War-era Presidio and adjacent to the northern terminus of the Spanish "El Camino Real."

This building gained renown as the quarters occupied by Sean Connery and Meg Ryan in the movie "Presidio," filmed in 1987 and released in 1988.

APPETIZERS & BEVERAGES

From Colonial times to the present, entertaining has been a way a life for military folks far from families and home. While many segments of the population may look on them as light fare before the real meal, appetizers are often the main course in military circles. Whether the occasion is a quick get-together for the neighbors, a hastily arranged treat for drop-in or last-minute guests, a hail-and-farewell potluck party for the office, or a gigantic cocktail buffet for the entire unit, appetizers tend to be both substantial and plentiful.

In short, appetizers have taken on a life of their own. Whatever the occasion, we're sure you'll find just what you're seeking among the favorites included here. We've grouped this section into five categories:

- Dips & Spreads
- Fancy Party Appetizers
- Cheese & Egg Appetizers
- Appetizers from A to Z
- Beverages

DIPS & SPREADS

ANCHOVY BUTTER SPREAD

1/2 cup butter or margarine
1 tsp. lemon or lime juice
1 Tbsp. anchovy paste
1/4 tsp. paprika
Optional garnish:
Anchovy fillets
Fresh parsley sprigs

Cream margarine or butter with lime or lemon juice in small bowl. Blend in anchovy paste and paprika. Cover bowl tightly and store in refrigerator for several hours to allow flavors to blend. Just before serving, cream again or allow spread to come to room temperature. Spread on crackers or bread and garnish with cut anchovy fillets or parsley sprigs.

Linda J.M. Adkins

HOT ARTICHOKE DIP #1

1 can (8-1/2 oz.) artichokes, packed in water
1 can (7-1/2 oz.) chopped green chilies
1 cup grated Parmesan cheese
1 cup margarine

Preheat oven to 350 degrees. Combine all ingredients, blending well. Place in an oven-proof serving dish and bake for 30 minutes. Let set for 10-15 minutes before serving. Serve with tortilla chips or crackers.

Mrs. William C. Blake

HOT ARTICHOKE DIP #2

1 cup mayonnaise
1 cup Parmesan cheese
1 jar marinated artichoke hearts, undrained
8 oz. crab meat

Combine all ingredients and place in a shallow baking dish. Broil until top is light brown. Serve on sour dough bread.

Kara Brown

YUMMY CREAMY BEEF DIP

8 oz. softened cream cheese
1 cup sour cream
1 Tbsp. milk
3 oz. chipped beef, rinsed and patted dry
1 tsp. chopped onion
1/4 tsp. pepper
1/2 tsp. garlic salt
1/2 to 3/4 cup chopped green pepper
1/2 cup chopped nuts

Beat cream cheese with sour cream. Add milk and beat until light and fluffy. Stir in beef, onion and seasonings. Put in shallow dish and top with nuts. Bake at 350 degrees for 20 minutes. Makes 3 cups. Serve with toasted French bread for a tasty treat!

Sandy Gillenwater

BREAD 'N' DIP

1-1/3 cup sour cream
1-1/2 cup mayonnaise
1 small can chopped black olives
2 tsp. Beau Monde or Bon Appetit
2 tsp. dill weed
2 tsp. parsley flakes
2 tsp. onion flakes
1 round loaf pumpernickel

Mix the first 7 ingredients together and store in the refrigerator at least 12 hours, to allow flavors to mix. Hollow out the inside of the pumpernickel bread and fill with dip made before. Use bread pieces from the center of the loaf for dipping. You may want to use a second loaf of bread, cut up just for dipping. It is a hit with friends and family!

Jana Cole

CHEESE DIP

2 lb. Velveeta cheese, cut up
1 lb. ground beef, browned and drained
1 can Rotel
1/2 jar picante sauce

Place cheese and browned ground beef in a crock pot with the can of Rotel and picante sauce. Stir occasionally to melt the cheese. Keep warm in the crock pot. Serve with tortilla chips.

Pat Copeland

FANTASTIC CHILI DIP

2 lb. ground round
1 cup chopped onion
2 cloves garlic, minced
2 lb. Velveeta cheese, cut in pieces
1 can (16 oz.) chili beans, with liquid
3/4 cup evaporated milk
2 pkg. (1-3/4 oz. each) chili seasoning mix
1/4 cup chopped jalapenos
Tortilla or corn chips (3 or 4 pkg., or more)

Cook meat, onion, and garlic in a large Dutch oven over medium heat until meat is brown; drain fat if necessary. Add cheese, beans, evaporated milk, chili seasoning, and jalapenos to meat mixture, and stir. Cook over medium heat, stirring often, until thoroughly blended and heated through. Serve warm in a chafing dish with tortilla or corn chips.

Yield: Approximately 10 cups of dip.

Alice Smith

Notes: One time I used 2 to 3 cups of cooked small red beans, instead of the canned beans, and also some thinly sliced chorizo sausage. The chili seasoning mix packages are very salty, so I usually use only one, plus 2 Tbsp. of regular chili powder, 1 Tbsp. of hot chili powder, and some extra cumin (about 1 Tbsp. of crushed seeds) and oregano (2 or 3 tsp.). Extra garlic and onion are always called for, too. Since the 3/4 cup of evaporated milk does not quite use all the can, and the dip gets thicker upon standing, use the whole can, or save it to stir in later. If you have any "extra" mild green chilies from another recipe, they will be right at home here, too.

THE MAJOR'S CHILI PEPPER DIP

1 can (4 oz.) Ortega whole green chilies (jalapeno chilies can be used)
8-oz. pkg. cream cheese, softened
3 or 4 Tbsp. mayonnaise
Worcestershire sauce
Garlic salt
Black pepper to taste
Tabasco sauce to taste

Chop whole green chilies until almost mashed. Put in medium-sized bowl with softened cream cheese and mayonnaise. Blend well. Add 3-4 drops of Worcestershire sauce, black pepper, garlic salt, and tabasco sauce to taste. Blend all together until smooth, dipping consistency. Serves 6-8 people.

Robert S. Lansche
MAJ, USAR (Retired)

MIKE'S MAGNIFICENT CLAM DIP

8 oz. soft cream cheese
1/2 tsp. garlic salt
1/2 tsp. onion salt
l Tbsp. teriyaki sauce
1 Tbsp. Worcestershire sauce
6-1/2 oz. can minced clams (Snow's is a good brand)
1/2 cup imitation flavored bacon bits

Place soft cream cheese in mixing bowl. Sprinkle in onion salt and garlic salt. Add teriyaki sauce and Worcestershire. Drain liquid from clams and reserve in a separate cup. Add clams to cream cheese and mix with large spoon, adding reserved clam juice as necessary to reach desired consistency. Mixture should be smooth within 2-3 minutes. Once smooth, add bacon bits and mix thoroughly again, adding more clam juice if necessary. Refrigerate until ready to serve with your favorite crackers or raw vegetables.

COL Mike Brawley
Sixth Army, HQ, SJA

CRAB DIP #1

2 8-oz. pkg. cream cheese
1/3 cup mayonnaise
1/2 tsp. prepared mustard
3 Tbsp. white wine or vermouth
1/4 tsp. garlic powder
1/2 tsp. onion powder
3 cans small shrimp or crab meat (do NOT drain)
Cut-up bagels

Heat all ingredients together over low heat in medium-sized pot. When blended well, remove from heat and put in fondue pot or chafing dish. Serve either hot or cold, depending on the season, with cut-up pieces of bagels.

LTC Phyllis H. Farson

CRAB DIP #2

1/2 cup celery, chopped
1/2 cup mayonnaise
1 envelope Knox gelatin
1/4 cup cold water
1 can crab meat
3-4 green onions, chopped
1 can cream of mushroom soup

Dissolve gelatin in the cold water for approximately 5 minutes. Lightly mix together all ingredients and pour into oiled mold. Refrigerate overnight or at least 6 hours. Simple and delicious. Serve with desired crackers or French bread.

Elizabeth Nowak

FRESH FRUIT DIP

1/2 cup butter
1 cup firmly packed brown sugar
1 cup sour cream
3 tsp. vanilla
Fresh fruit for serving

Melt butter in small saucepan over medium heat. Add brown sugar. Stir until smooth. Remove from heat and cool 10 minutes. Add sour cream and vanilla to cooled mixture. Serve with fresh fruits of your choice.

Marcia Rose

FRUIT DIP

1 jar marshmallow creme
8-oz. cream cheese, softened
1 cup powdered sugar

Mix all ingredients until smooth. This is great with all fruits, especially strawberries, melons, and apples.

Patty Anderson

FRUIT DIP APPETIZER

7 oz. marshmallow creme
7 oz. cream cheese, softened
2 Tbsp. orange juice
Dash of ginger

Combine all ingredients in a small bowl. Mix well. Use as a dip for pieces of fresh fruit. Quick and easy.

Kathryn Vona

GREEN VEGETABLE DUNK

1 pkg. frozen spinach, cooked and drained
1/2 cup finely chopped onion
1/2 cup chopped parsley
1/2-1 tsp. salt
Freshly ground pepper
1/4 tsp. garlic salt
1 to 1-1/2 cups mayonnaise

Mix all ingredients together and chill. Serve as a tasty dip with vegetables such as carrots, celery, cauliflower, peppers, cucumbers, and mushrooms.

Patrecia M. Starbird

PEANUT BUTTER DIP

3 Tbsp. crunchy peanut butter
3 Tbsp. brown sugar
1 tsp. soy sauce
3 Tbsp. lemon juice
1 tsp. hot ketchup

Combine all ingredients in medium-sized bowl, blending thoroughly. This dip stores without refrigeration (that is, if you have any left).

Ruth S. Winkler

PUMPERNICKEL DIP

1 cup sour cream
1 cup mayonnaise
1 jar (2-1/2 oz.) dried beef, finely chopped
1 bunch green onions, chopped
Round loaf pumpernickel

Mix first 4 ingredients together. Hollow out center of pumpernickel. Break bread into pieces. Pour the dip into the bread and serve with the broken pieces of pumpernickel.

Carol Reger

QUICK DIP

8-oz. cream cheese, softened
2 cups Monterey Jack cheese
1 cup picante sauce, chunky style

Mix all ingredients. Heat in microwave oven or on top of stove until smooth. Serve with tortilla chips.

Patty Anderson

KENT'S SHEEP DIP

1 can cream of mushroom soup, undiluted
2 pkg. (8 oz. each) cream cheese, softened
1 can green chili salsa
2 cups diced ham or turkey
1 round loaf sourdough French bread
Raw vegetables for dipping: carrot sticks, celery, cucumbers, broccoli,zucchini, etc.

Mix undiluted soup, cream cheese, and green chili salsa in a saucepan, over medium-low heat. When thoroughly blended, add diced meat and stir well. Cut off top of round loaf of sourdough French bread and hollow out center. Save bread pieces for dipping. Fill hollowed-out round loaf with soup mixture. Replace top. Place loaf on cookie sheet. Bake one-half hour at 350 degrees. Serve hot, with a variety of fresh raw vegetables for dipping.

MAJ Richard & Nancy Austring

SMOKED SALMON DIP

15-oz. can red salmon
8 oz. softened cream cheese
1 Tbsp. lemon juice
1 Tbsp. grated onion
Liquid smoke to taste
Milk as needed

Discard skin and any bones from salmon. Blend all ingredients together until smooth. If too thick, add small amount of milk to thin. Enjoy with your favorite crackers or raw vegetables.

John R. Palmer

NON-FAT SPINACH DIP

32-oz. container non-fat cottage cheese
1/4 cup non-fat milk
1 tsp. onion powder
1 tsp. garlic powder
1 lb. fresh spinach
1 tsp. horseradish sauce

Combine all ingredients except spinach in blender; process until smooth. Add spinach to boiling water and cook for about 1-1/2 minutes, stirring well the entire time. Remove from heat and drain completely. Chop cooked spinach and place in large bowl. Pour blended mixture into bowl with spinach and mix well. Refrigerate before serving.

Robin M. Orans

TASTY SPINACH DIP IN ROUND BREAD

1 small pkg. frozen spinach, thawed
1 pkg. Knorr Leek soup mix (dry)
3 Tbsp. mayonnaise
12 oz. carton sour cream
1 loaf round sourdough or French bread

Mix first 4 ingredients together in small bowl. Set aside. Cut off top of round bread and pull out soft bread in the middle. Be careful not to put a hole in bottom of bread. Save pulled-out soft bread, cutting into bite-size pieces if necessary.

Pour spinach dip made earlier into the bread shell. Place in center of large platter. Arrange soft pieces around the outside of bread shell on platter. Serve with toothpicks for spearing bread pieces and dipping into spinach dip.

Carla Deems (Former Army Brat)

FANCY PARTY APPETIZERS

MOLDED AVOCADO PINWHEEL

1 env. unflavored gelatin
1/4 cup cold water
1 cup mashed avocado (2-3 avocados)
1 Tbsp. lemon juice
1 pkg. (0.6 oz.) dry Italian salad dressing mix
1 pt. dairy sour cream
3 Tbsp. chopped parsley
Dash Tabasco sauce
2-3 drops green food coloring, if desired
Bread rounds or crackers
Assorted garnishes:
cooked baby shrimp
chopped green onions
chopped cucumbers
chopped ripe olives
red or black caviar
chopped tomatoes or a tomato rose

Oil a 9-1/2" porcelain quiche dish, glass pie dish, or a flan tin with indented bottom. In a small saucepan, sprinkle gelatin over cold water. Let stand 5 minutes to soften. Cook over medium heat until mixture just comes to a boil and gelatin is dissolved. In a large bowl or food processor fitted with the metal blade, blend avocado, lemon juice, salad dressing mix, sour cream, parsley, and tabasco sauce. Add dissolved gelatin. Mix thoroughly. Stir in food coloring, if desired. Pour mixture into prepared mold. Cover with plastic wrap. Refrigerate until firm. (May be refrigerated up to 2 days; do not freeze.)

If using a quiche dish or pie dish, it is not necessary to unmold spread. If using a flan tin, unmold before serving. Run the tip of a table knife around the edges; dip bottom of mold in warm water, and invert onto platter. Decorate with four or five suggested garnishes, arranged in concentric circles. Serve with bread rounds or crackers. Makes 3 cups.

Note: I use more avocado and serve with corn chips, as a dip, and never unmold it. Also, the salad dressing seems a bit overwhelming, so I prefer to use a bit of onion, some garlic salt, and more Tabasco.

Alice Smith

TINY BACON QUICHES

4 eggs
2 cups milk
1/4 tsp. salt
Pepper to taste
1 cup Bisquick
1 lb. bacon or sausage - fried and crumbled
1 cup shredded Swiss cheese
1/4 cup chopped green onion

Beat together eggs, milk, salt, and pepper. Add Bisquick mix, blending well. Mix in all other ingredients. Fill lightly greased muffin cups 2/3 full. Bake at 400 degrees for 15-20 minutes. Serve warm.

Joan Ross

CAVIAR PIE

2 Tbsp. mayonnaise
6 chopped hard-boiled eggs
1 cup (total) minced green onions, bell peppers, pimiento, for color
1/2 cup sour cream
8 oz. cream cheese, softened
1 tsp. horseradish
1 tsp. lemon juice
1 tsp. Worcestershire sauce
2-oz. jar caviar, any kind
One 9" Springform cake pan (easy to unmold and to serve/carry)

Mix mayonnaise with chopped eggs. Spread in bottom of Springform pan and sprinkle with one cup of assorted veggies - green onions, bell peppers, pimiento. In small bowl, blend sour cream, cream cheese, lemon juice, Worcestershire, and horseradish. Spread over top of egg/onion mixture and chill overnight, if possible.

To serve, cover with 2 oz. jar of caviar (Beluga not required) and unmold. Spread on assorted crackers or party breads. Stand back for raves.

Jean Stoner Rieth

CRAB APPETIZER

(Can also be used as luncheon sandwich)

6 English muffins, split in half to make 12 rounds
2 cans (6 oz. each) crab meat, rinsed in cold water and patted dry
1/2 cup thinly sliced green onions
1/3 cup mayonnaise (fat-free works fine)
2 Tbsp. fresh parsley
1/2 cup finely grated cheddar cheese
6 slices Swiss cheese - cut in 4 strips for a total of 24 strips

Arrange the 12 muffin halves on a cookie sheet and put in a 400-degree oven for 10-12 minutes or until crisp (not burned). In the meantime, mix the crab with the onions, mayonnaise, parsley, and cheddar cheese. Spread this crab mixture evenly over the 12 crisp muffin rounds. Top each with 2 strips of Swiss cheese, arranged diagonally. This can now be refrigerated until serving time.

Just before serving, place under broiler until cheese is melted and muffin is warm. You can also heat in 400-degree oven for 12-15 minutes if you don't have time to stand right at the broiler. Cut each round into quarters and serve as a hot appetizer or serve whole as a luncheon sandwich. (At battalion parties with young lieutenants and captains, the entire tray has been eaten in 30 seconds; with more restrained guests, it has lasted 5 minutes.) This was served at Brigadier General Peter Lash's farewell party following his retirement ceremony at the Presidio in the summer of 1991.

Gloria Gritz

CRAB SPREAD

8 oz. cream cheese
6-oz. can crab meat
1 Tbsp. milk
2 Tbsp. onion, chopped
1 fork-full of horseradish, or to taste
1/3 cup slivered almonds

Mix all ingredients together by hand and bake in serving dish for 20 minutes. Serve with crackers.

Jana Cole

CRAB MEAT SPREAD

1-1/2 lb. crab meat
1 pt. sour cream
1-1/2 lb. cream cheese
1/2 cup Worcestershire sauce
1 large onion, minced
1 lb. shredded cheddar cheese
1 pt. heavy cream

Mix all ingredients together. Bake at 325 degrees for 1 hour in small ungreased baking dish. Serve in chafing dish with crackers. An elegant touch.

PEPPERY CRAB RAMEKINS

2 cups flaked crab meat
2 tsp. chopped onion
1 clove garlic, minced
3 Tbsp. butter
1 cup soft bread cubes
1 egg, beaten slightly
1/2 cup milk
3 Tbsp. dry sherry
1/3 tsp. tabasco sauce
Juice of 1/2 lemon
Pinch each of salt, pepper and paprika
Fine bread crumbs
2 Tbsp. Butter

Pick over crab meat to remove any hard cartilage. Saute onion and garlic in 3 Tbsp. butter over low heat. Do not let onion brown. Add crab meat and soft bread cubes. Toss lightly with fork until butter is absorbed. Remove from heat.

Combine egg, milk, sherry, salt, pepper, and paprika; add to crab mixture. Fill small buttered ramekins or scallop shells with mixture. Lightly brown fine bread crumbs in 2 Tbsp. butter. Sprinkle these crumbs over top of crab mixture in ramekins. Place ramekins on baking sheet. Bake in 325-degree oven for 35-45 minutes. Serves 8.

Note: you can use fresh, frozen, or canned crab.

Submitted by Ethel Shaffer
(from Charlotte Turgeon's TIME TO ENTERTAIN, 1954)

DEVILED CRAB OR SHRIMP

2 lb. crab meat
(or 4-5 large fresh crabs)
2 bell peppers, chopped
1 medium onion or 2
bunches of green onions
2-3 sprays of fresh parsley
1 clove garlic, minced
1 Tbsp. mustard
1 can tomato hot sauce
2 small dried red peppers,
minced
1 Tbsp. Worcestershire
sauce
Saltine cracker crumbs
for garnish
Lemon wedges and paprika
for garnish
1/2 cup oil and 1/2 cup butter,
for frying

Place bell peppers in boiling water for 10 minutes before chopping finely. Heat frying pan with oil and butter together, adding chopped onions and bell peppers. Saute about 15 minutes in covered pan on low heat. Stir frequently.

When pepper is tender, add parsley, dried red pepper and garlic. Then add tomato hot sauce, salt and pepper, stirring well. Continue cooking while adding the mustard and Worcestershire sauce, simmering for about 5 minutes. Fold in crab meat and simmer 5 minutes more.

Trick: add extra saltine cracker crumbs (about 1 Tbsp.) to simmering mixture to thicken it! Taste for salt. Keep stirring until crab meat is thoroughly heated. Remove from heat and put in fancy shells—about two Tbsp. per appetizer. Sprinkle with saltine cracker crumbs on top, and finish garnish with lemon wedge and paprika. Before serving, place under broiler for 3-5 minutes. Makes 12 small shells.

Mrs. Frankie Longfellow

ESCARGOTS BOURQUIGNINNE

24 snail shells
24 snails
1/2 cup shallots, chopped
1/2 lb. butter
1/2 cup burgundy wine
1 clove garlic, minced
Salt to taste
Pepper to taste
1 tsp. rubbed tarragon
1 Tbsp. parsley, chopped

Drain snails and wash with cold water. Saute shallots in butter until tender. Add snails and simmer while adding the remaining ingredients. Simmer 15 minutes or until the liquid is reduced. Drain butter from mixture and reserve. Stuff shells with escargot mixture. When remaining butter is cooled, whip to a smooth consistency. Refrigerate. When ready to serve, bake at 350 degrees until bubbling.

LOBSTER RING

1 env. Knox gelatin
1/4 cup cold water
1 can tomato soup
1 cup mayonnaise
2 pkg. (8 oz. each) cream cheese
1 tsp. Worcestershire
1 tsp. grated onion
2 tsp. chopped celery
Juice of 1/2 fresh lemon
12 oz. lobster, crab or shrimp (choose 1)

Dissolve Knox gelatin in 1/4 cup cold water. Bring can of tomato soup to boil. Add gelatin to soup and allow to congeal. In small dish, mix mayonnaise, cream cheese, Worcestershire sauce, grated onion, celery, and lemon juice. Blend well. Add this to soup mixture. Stir in lobster, crab, or shrimp. Pour into mold and refrigerate several hours before serving.

Anny Lou Klein
Submitted by LTC Charles W. Kay (Ret.)

PESTO TORTE

1-1/2 lb. butter, softened
24 oz. cream cheese, softened
8 oz. (or more) commercially prepared pesto sauce
Sourdough baguettes

Cream butter and cream cheese together. Line a small mixing bowl or other form with cheesecloth, plastic wrap, or other material to keep torte from sticking to sides. Into this mixing bowl, layer butter/cream cheese mixture first, then add layer of pesto, continuing until there are at least 4 layers of butter/cream cheese and 3 of pesto.

Be sure to end layering with butter/cream cheese layer. Chill until firm. Unmold and smooth out wrinkles caused by liner, if desired. Serve with baguette sliced 1/4 to 1/3" thick.

Nancy Carlson

SALMON BALL

8 oz. salmon, cooked and boned
1 Tbsp. lemon juice
1 Tbsp. chopped onion
8 oz. cream cheese
1/2 Tbsp. Worcestershire sauce
1 tsp. horseradish
1/4 tsp. salt
1/2 tsp. liquid smoke
Chopped pecans

Mix all ingredients except pecans. Form a ball and roll it in pecans. Chill. Serve with crackers.

Sue Luppert

SHRIMP MOLD

16 oz. cream cheese
1/4 cup water
2 env. unflavored gelatin
1 can condensed tomato soup
3/4 cup green onions, chopped
3/4 cup celery, chopped
1/2 cup mayonnaise
1 can medium shrimp, drained

Dissolve gelatin in cold water. Boil undiluted soup with cream cheese until cheese is melted. Add gelatin and mix until completely dissolved. Set aside until cool. Add mayonnaise, onions, and celery. Fold in drained shrimp, being careful not to break the shrimp. Pour into a mold sprayed with Pam and chill until firm.

Jane Fredericks

SHRIMP STUFFED CHERRY TOMATOES

2-3 pints cherry tomatoes
3 cans medium Orleans shrimp
2-4 scallions
1-2 stalks celery
Lawry's garlic salt
Dash pepper
1/2 lemon
Mayonnaise
Parsley flakes

Cut off top quarter of tomatoes. Scoop out insides with small spoon or melon baller. Mash shrimp in medium bowl. Chop celery and scallions very fine and add to shrimp. Sprinkle with garlic salt, dash of pepper and lemon juice. Mix well. Add mayonnaise until creamy.

Add whatever is needed to taste. Stuff in tomatoes and sprinkle with finely crushed parsley flakes. Chill and serve.

Nancy Brady

PICKLED SHRIMP

2-1/2 lb. fresh large shrimp
1 medium jar capers
1 medium red onion, thinly sliced
2 lemons, thinly sliced
1 tsp. celery seed
1 pkg. Italian salad dressing (mix with only half of the oil specified on the pkg.)
1/4 cup red salad vinegar
1 Tbsp. horseradish

Cook and peel the shrimp. Layer the shrimp, capers and onions in a Pyrex dish. Sprinkle celery seed and lemon slices over this. Mix dressing, vinegar and horseradish together and pour over shrimp. Refrigerate 24 hours. Serve cold.

Sue Luppert

APPETIZER CUPS WITH SHRIMP AND RAISIN DIJON

48 slices of crustless white bread
2 lb. cooked bay shrimp
13 oz. diced tomatoes
8 oz. raisins
2 oz. sliced green onions
1/3 cup lemon juice
1/4 cup Dijon mustard
3 Tbsp. olive oil
1-1/2 Tbsp. dried basil leaves
Salt and pepper to taste

To make cups, press bread into 2-3/4" muffin cups and bake 10-12 minutes at 350 degrees. Remove and cool. To make filling, combine other ingredients and refrigerate. At point of service, portion #24 scoop (3 Tbsp.) of filling into each cup. Makes 48 cups.

Kay Patrick

SPINACH COCKTAIL CREPES

Filling:
3 Tbsp. butter
1 medium onion, finely chopped
2 cloves garlic, pressed
10-oz. pkg. frozen chopped spinach
1/2 cup ricotta cheese or small curd cottage cheese
1/2 cup grated Parmesan
2 Tbsp. bread crumbs
1 egg
Pinch each of nutmeg, salt, pepper

Crepe Batter:
1-1/2 cups flour
3 eggs
1-1/2 cups milk
2 Tbsp. melted butter

Thaw the spinach and squeeze out as much of the water as you can. Mix with butter, onion and garlic in large frying pan. Cook, stirring until onion is limp and most of the water has evaporated (2-3 minutes). Remove from heat and stir in remaining ingredients. Filling may be made several days before crepes are assembled. Mix all crepe batter ingredients together, only until lumps of flour disappear. It's okay if butter solidifies into little droplets; it will melt when you cook and blend into crepes.

Making crepes: If you have a crepe maker, follow manufacturer's instructions. Try to make the crepes about 6" in diameter. Cook on one side only, until edges start to curl and surface loses its glossiness. Since you'll be baking them, it's better to undercook than overcook. If overcooked, they'll be brittle and crack when you start to fold them.

If you don't have a crepe maker, lightly butter a frying pan. Put in half a ladle of dough and swivel the pan around to spread the crepe batter as thinly as possible. Since dough has quite a bit of butter in it, you'll probably only need to butter the pan the first 2-3 crepes. You'll probably have to experiment to get the right combination of heat, quantity of batter, etc.

(continued on next page)

Folding Crepes: Put about 2 Tbsp. of filling about an inch away from one side of the crepe. Fold that side over, then fold over the two adjacent sides. Next, roll whole thing, jelly-roll style, toward the other end. Put finished rolled crepe on cookie sheet with seam side down.

At this point, you can refrigerate the crepes, covered tightly with plastic wrap, for several days or freeze them for several weeks. They will dry out if frozen too long. To freeze, put crepes on cookie sheet, uncovered, and freeze as is. When frozen they can be put in a plastic bag.

To bake: If unfrozen, cover with aluminum foil and bake at 375 degrees for 12-15 minutes. If frozen, cover with aluminum foil and bake for about 15 minutes, then uncover and bake for an additional 5-10 minutes. Depending on size of crepes and how generous you are with the filling, this recipe makes about 15 crepes.

Lola Reshetko

CHEESE APPETIZERS

CHEESE PENNIES

1/2 lb. sharp cheddar cheese, grated
1/2 lb. butter or margarine
5 cups unsifted flour
1/4 tsp. salt
1/4 tsp. cayenne pepper
Optional: your favorite nut as garnish

Cream grated cheddar with butter until smooth. Sift flour, salt, and cayenne into cheese mixture, 1 cup at a time. Roll dough into balls the size of marbles. Place on ungreased cookie sheets and flatten with back of a fork. Garnish each one with a nut. Makes approximately 60-70.

Mary Haskin

GOOD CHEESE COOKIES

2 sticks margarine
1 lb. grated cheddar cheese
2 cups flour (can use 1/2 cup whole wheat)
1 pkg. instant onion soup mix
Large dash of garlic powder
10-15 drops Tabasco sauce
Green chile or jalapenos, if you like
Pecans, for topping cookies

Blend all ingredients together in food processor. Form dough into balls, putting pecans on top before baking at 375 degrees for 10-12 minutes.

Sandy Halsey

HERB CHEESE BALLS

1 cup butter
1 lb. Monterey Jack cheese, grated
1/4 cup chopped green onions
1/2 tsp. tarragon, crumbled
1/4 cup dry white wine
3 cups walnuts and minced parsley, combined

Beat butter until stiff and fluffy. Add grated cheese, chopped green onion, and tarragon. Continue beating until well blended. Gradually beat in white wine until smooth. Divide into 2 balls. Roll each ball into 1-1/2 cups of the walnut/parsley mixture, coating well. Serve with your favorite crackers.

Joan Ross

JALAPENO CHEESE BITES

1 small can jalapenos, chopped
12 oz. grated sharp cheddar cheese
4 eggs

Spray bottom of 8" square cake pan with Pam or Mazola No-Stick. Spread chopped jalapenos over bottom of pan. Sprinkle cheese over top of this. Beat eggs and pour over top. Bake 35 minutes at 350 degrees. Let cool in pan before cutting into squares. Bake these ahead of time, wrapping them in aluminum foil. Reheat before serving. A quick, easy snack.

Vivian Kunzig

OLIVE CHEESE HORS D'OEUVRES

1 cup chopped black olives
1 cup chopped green onions
1 cup shredded cheddar
1/2 cup mayonnaise
Pinch of curry powder
Thinly sliced party rye or French bread baguette

Mix first 5 ingredients together in small bowl. Spread on rye or French bread slices. Place on cookie sheet and bake in oven at 325 degrees for 30 minutes or until bread is crispy. Serve hot.

Josephine S. Bovill

SANDY'S PIMIENTO CHEESE

2 cups grated cheddar cheese
2 cups grated processed cheese
1 jar (4 oz.) dried pimientos
1/2 cup green pepper, chopped
1/2 cup pecans, chopped
1/2 cup mayonnaise

Mix all ingredients together and refrigerate.

FANCY DEVILED EGGS

6-oz. pkg. frozen crab meat, thawed
8 hard-boiled eggs
1/2 cup mayonnaise
1 Tbsp. Dijon mustard
2-3 tsp. capers
1 Tbsp. finely chopped onion
3/4 tsp. dill weed
1/2 tsp. grated lemon rind
1/2 tsp. pepper

Flake crab meat. Drain. Cut eggs into halves lengthwise. Remove yolks to small bowl and mash. Chill egg whites, covered, in refrigerator. Combine egg yolks with mayonnaise, mustard, capers, onions, dill weed, lemon rind, and pepper. Mix well. Stir in crab meat. Chill, covered, for 2 hours or longer. Fill egg whites with crab mixture just before serving. Garnish with pimiento strips and parsley. Yields 16 egg halves.

Linda J. M. Adkins

MEXICAN APPETIZER QUICHE

1/2 cup melted butter
1/2 cup flour
10 eggs, well beaten
1 Tbsp. baking powder
8-12 oz. chopped green chilies
16 oz. cottage cheese
4 oz. sliced ripe olives
1 bunch green onions, sliced
1 lb. Monterey Jack, grated
1 tsp. ground cumin
1/4 tsp. cayenne pepper
1 small jar chopped pimiento (optional)

Melt butter in a 9 x 13" pan. Beat eggs, then beat in butter (leaving pan buttered), flour, and baking powder. Fold in remaining ingredients and pour back into buttered pan. Bake at 350 degrees for 45-60 minutes, or until knife inserted in center comes out clean. Allow to set a few minutes before cutting into small squares.

Mary Lorber

PICKLED EGGS

2-1/2 cups white vinegar
1 cup cider vinegar
1 tsp. celery seed
4 bay leaves
6 cloves, whole
1 tsp. salt
1 tsp. pepper
4 cloves garlic, crushed
4 oz. hot pepper juice
3/4 cup sugar
4 doz. hard-cooked eggs, peeled

Combine ingredients. Let set 3 days. May be refrigerated.

Leslie Aschenbrenner

APPETIZERS from A to Z

ARTICHOKE APPETIZERS

1/2 cup water
1/2 cup chopped onion
1 egg, separated and well-beaten (both yolk and white)
1/4 cup fine, dry bread crumbs
3/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. oregano, crushed
6-8 drops Tabasco sauce
2 cups (8 oz.) shredded cheddar cheese
2 (6-oz.) jars marinated artichoke hearts, drained and chopped
Pimientos (optional)

Cook onions in water until tender (5 minutes) and drain. Combine egg white and yolk, bread crumbs, salt, pepper, oregano, and Tabasco sauce in separate bowl. Add cooked onion, artichoke hearts, and cheddar cheese. Spread in greased 11 x 7-1/2 x 1/2" baking dish. Bake at 350 degrees for 17-18 minutes, Cut in 1-inch squares or larger and serve hot. Optional - garnish with pimientos.

Christine Schaefer

STRUDEL APPETIZER

2 sheets puff pastry
2 cups chopped black olives
1-1/2 cups shredded Sonoma or other Jack cheese
1/2 cup chopped scallions
1 tsp. ground black pepper
1/2 cup mayonnaise
5-6 dashes Tabasco sauce
1 egg yolk, beaten with 1 Tbsp. water for glaze

Thaw pastry. Heat oven to 400 degrees. Mix all ingredients for filling together. Heap half of filling in line along pastry, leaving 1/2" border. Roll pastry over filling. Brush with egg. Seal ends. Repeat with other pastry. Bake until golden brown--about 15 minutes. Cool for 10 minutes. Slice on diagonal.

Lanie Bauer

ASPARAGUS ROLL-UPS

12 slices white bread
1 can asparagus spears
4-oz. pkg. cream cheese, softened (flavored is okay)
1 egg, beaten
Melted butter

Cut crusts off 12 slices white bread. Roll with rolling pin to flatten. Spread cream cheese on each bread slice. Put one stalk of asparagus in middle and roll up bread slice. Use beaten egg to seal edge. Dip roll-up in melted butter and place seam-side down on baking sheet. Bake at 350 degrees for about 20 minutes or until golden brown. When done, cut each roll-up into three pieces and serve.

Barbara Meyer-Kielmann

BAKED CHICKEN WING APPETIZER

1 lb. chicken wings
Seasoned salt

Wash wings thoroughly. Cut apart at joints. Coat wings with seasoning salt. Place wings on lined aluminum 9 x 13" pan. Bake at 350 degrees until crispy. Turn chicken over, sprinkling with seasoning salt again. Continue baking until crispy on other side. Total baking time is approximately 45 minutes. Blot off excess grease with paper towels before serving hot or at room temperature.

Sandra J. Hudson-Davis

HOT BEEF SPREAD

1 Tbsp. butter
1/2 cup chopped green onions
2 Tbsp. Chablis or other dry white wine
8-oz. pkg. cream cheese, softened
1/2 cup sour cream
1/2 cup mayonnaise
1 jar (2-1/2 oz.) dried beef, finely chopped
1/2 cup chopped pecans

Place butter in 1-qt. casserole. Microwave on High for 35 seconds. Add onions. Cover. Microwave on High for 2 minutes or until tender. Stir in wine. Microwave on High for 1 minute. Add next 4 ingredients. Mix well. Sprinkle with pecans. Microwave on High for 4 minutes. This dip is good with Triscuit crackers.

Carol Reger

CHEESE STUFFED TORTILLAS

8 oz. cream cheese, softened
8 oz. sour cream
1-1/2 cups grated sharp cheddar cheese
1 cup chopped ripe olives
1 14-oz. can chopped green chilies, drained
1 Tbsp. chopped pimiento
1 tsp. garlic salt
1 Tbsp. minced onion
12 flour tortillas

Mix all ingredients except tortillas in medium-sized bowl. Spread mixture on tortillas and roll-up jelly roll style. Chill rolled tortillas for several hours. Slice in 1/2" pieces and serve. Makes 72 one-half inch pieces.

P. Ande

CELERY DELIGHT

1 bunch celery, cut in 2" pieces
4 Tbsp. soy sauce
2 Tbsp. sesame oil
2 Tbsp. cider vinegar

Cook celery in boiling water for 2-3 minutes. Drain. Put drained celery into a bowl and cover with cold water. Place in freezer for 20 minutes. Remove from freezer and drain celery again. Pat dry with paper towels. Put in serving bowl. Mix soy sauce, sesame oil and cider vinegar and pour over celery. Mix well. Let stand for up to 2 hours to marinate or serve immediately. Serves 6-8.

Roswitha M. Kress

CHOPPED OLIVE CANAPES

2 small cans chopped olives
2 cups grated sharp cheddar
1/2 cup mayonnaise
1/2 tsp. curry powder
1/2 cup chopped green onions
6 sourdough rolls (about 2-3" wide, sliced lengthwise 1/4" wide)

Thoroughly mix all ingredients and spread on sliced rolls. Bake at 350 degrees for about 10 minutes.

Shirley Cooke

COCKTAIL MEATBALLS

1 lb. ground beef
1/2 cup grated bread crumbs
1/4 cup milk
1 Tbsp. finely chopped onions
1 tsp. salt
2 Tbsp. butter
1/2 cup sherry wine
1/2 cup catsup
1/4 tsp. oregano

Mix beef, crumbs, milk, onion, and salt together well. Shape mixture into tiny balls—about 1 tsp. per ball. Melt butter in large, heavy skillet. Brown meatballs on all sides. Pour off most of the fat in the pan.

In separate dish, mix wine, catsup and oregano. Pour over meatballs. Add salt to taste. Cover and simmer gently for 20 minutes.

Serve in chafing dish. Makes about 60 balls; recipe can be doubled or tripled, and they freeze beautifully (thaw slowly at low heat).

Mrs. Mary Helen Ehler

HOT SPICED COCKTAIL MEATBALLS

3/4 lb. ground beef
3/4 cup fine dry bread crumbs
1-1/2 Tbsp. minced onion
1/2 tsp. horseradish
3 drops Tabasco sauce
2 eggs, beaten
3/4 tsp. salt
1/2 tsp. pepper

Sauce:
3/4 cup catsup
1/2 cup water
1/4 cup vinegar
1 Tbsp. minced onion
2 Tbsp. brown sugar
2 tsp. Worcestershire sauce
1 tsp. dry mustard
1/4 tsp. pepper
1-1/2 tsp. salt
3 drops Tabasco sauce

In medium-sized bowl, combine all ingredients for sauce and blend well. Set aside. Mix rest of ingredients together to make meatballs. Roll into small balls and place on broiler pan. Broil until nicely browned on both sides.

Place meatballs and sauce in pan and simmer on stove for 10 minutes or until hot. Serve with toothpicks.

Mrs. Kay Cinelli

CRAB DELIGHT

1 can cream of mushroom soup, undiluted
1 env. Knox gelatin
8-oz. pkg. cream cheese, softened
1 cup minced celery
1 small onion, minced
3/4 cup mayonnaise
1 can (7-1/2 oz.) crab, drained
You also need a gelatin/mousse mold.

Warm undiluted soup in saucepan. Dissolve gelatin in 2 Tbsp. cold water and add to soup. Add cream cheese to above and mix thoroughly. Add celery, onion, mayonnaise and crab. Pour into lightly oiled gelatin mold and chill overnight.

To remove from mold, dip inverted pan in pan of warm water. Turn over onto plate and serve.

Janice Anne Ackerman

FRESH CRAB SPREAD

8 oz. cream cheese, softened
1 tsp. Worcestershire sauce
Dash Tabasco sauce
2 Tbsp. sour cream
2 Tbsp. minced whole green onion
8 oz. fresh cooked crab meat (if frozen, thaw and drain)
1 bottle (8 oz.) seafood cocktail sauce
1/4 cup prepared horseradish
1/3 cup minced fresh parsley

Cream together cream cheese, Worcestershire sauce, tabasco, sour cream and minced onion. Spread in shallow glass serving dish. Spread crab meat evenly over cream cheese mixture.

In separate dish, mix together cocktail sauce and prepared horseradish. Spread this over the crab meat layer. Sprinkle minced parsley on top. Serve with crackers or sliced baguette.

Mrs. Andrew J. Cupper

CRAB MEAT SALAD APPETIZER

1 can (6 oz.) Alaska King crab meat
2 hard-boiled eggs, finely chopped
1 medium orange, chopped
3 Tbsp. real mayonnaise
Salt and pepper to taste

Drain crab meat completely and combine with mayonnaise and other ingredients. Serve on a bed of lettuce in a scalloped dish with buttered french bread or crackers on the side. A tasty luncheon appetizer!

Mrs. Frank W. Richnak

CORN AND CRAB MEAT FRITTERS

3 cans (12 oz. each) corn niblets, drained well
1/2 lb. fresh crab meat, flaked
5 scallions, thinly sliced
2 garlic cloves, crushed
1/2 tsp. cumin
1/2 tsp. salt
1/4 tsp. freshly ground pepper
1 Tbsp. cornstarch
3 eggs, beaten
Peanut or corn oil (for frying)

In a medium bowl, mix together the corn, crab meat, scallions, garlic, cumin, salt, pepper, cornstarch, and eggs. In a large skillet, heat 1/4-inch of oil over moderate heat. Spoon the batter into the hot oil in batches, 1 tablespoon at a time.

Fry, turning once, until fritters are browned on both sides--about 3 minutes. Drain on paper towels. Serve warm or at room temperature.

Josie P. Harrison

ELEGANTE! HORS D'OEUVRES

1/2 box of dark brown sugar
1/2 tsp. cinnamon
1/4 tsp. cloves
1/8 tsp. black pepper
1/4 tsp. salt
1/3 tsp. garlic powder
1/8 tsp. allspice
1/4 tsp. nutmeg
2 rolls (1 lb. each) breakfast sausage
1 cup good cooking sherry

In large skillet, boil first 8 ingredients in 3 cups water for about 10 minutes. Make raw sausage into walnut-sized balls and add to kettle above. Bring kettle to a gentle simmer, and cook until balls turn black—about 25 minutes.

When liquid has cooked down (after 25 minutes), add 1/2 cup of the sherry. Cook 3 more minutes. Remove from kettle and refrigerate overnight. Reheat before serving. Right before serving and while hot, add 1/2 cup sherry. Serve with toothpicks.

Mrs. Edward M. Browder, Jr.

ENGLISH MUFFIN SNACK

1 small can chopped black olives
1-1/2 cups grated cheese (your choice)
1/2 cup chopped green onions (do not use tops)
1 cup mayonnaise
Pinch of salt
3/4 tsp. curry powder
6 English muffins, split in half

Toast English muffin halves until brown. Combine all other ingredients in a small bowl until well blended. Spread this mixture over muffins and cut in quarters. Place quarters under broiler to finish browning. Serve hot.

Gay Timboe Pelini

FRESH GUACAMOLE

2 large ripe avocados, peeled and chopped
1 large onion, chopped
2 cloves garlic, minced
1 fresh tomato, chopped
1/2 tsp. salt
1 Tbsp. lemon juice
1/2 tsp. cayenne pepper

Mix all ingredients together in medium bowl, adjusting seasonings to taste. Refrigerate. Serve with tortilla chips.

Carla Deems

FILO TRIANGLES

11-oz. pkg. frozen spinach souffle
9 filo or strudel leaves
1/4 lb. butter, melted (do not substitute)

Thaw spinach souffle. Put sheet of filo on a flat surface. Keep remaining sheets covered with damp towel to prevent drying. Brush sheet with melted butter. Fold in half crosswise. Brush again with butter. Cut lengthwise in 4 equal strips about 2 inches wide. Place a scant tsp. of souffle in a corner of each strip. (Do not over-fill as filling expands as it bakes.) Fold the filo over souffle, enclosing it and forming a triangle at top of strip. Continue to fold strip, maintaining triangular shape (flag fold).

Brush top with melted butter. Repeat with remaining filo and souffle. Triangles may be refrigerated completely covered overnight, or frozen. Freeze uncovered on paper-lined sheets; store in airtight containers. Before serving triangles, preheat oven to 400 degrees. Lightly butter or spray baking sheets and line with baking parchment. Place thawed or frozen triangles on baking sheets. Bake 15-20 minutes or until golden. Makes 36 appetizers.

Alice Smith

JOSEPHINES

1/4 lb. butter
7-oz. can chopped Ortega green chilies
Garlic salt
1/4 lb. shredded cheddar
1/2 cup mayonnaise
Round loaf French bread

Combine first 3 ingredients until well blended. Spread on top of round loaf of French bread. Combine next 2 ingredients and spread on top of other mixture on French bread. Broil until top is lightly browned. Slice and serve hot.

E-5 Kerry S. Bundy

KILLER BREAD

1 cup mayonnaise
1-1/2 tsp. minced garlic
1 cup freshly grated Parmesan (about 3 oz.)
1-1/2 lb. round sourdough bread, halved horizontally
1 Tbsp. finely chopped fresh basil or 2 tsp. dried
Butter

Preheat broiler. Mix mayonnaise, Parmesan, and garlic in large bowl to blend. Arrange sourdough, cut-side up (after slicing in half) on large cookie sheet. Butter bread. Broil until crisp and brown. Spread Parmesan mixture over cut-side of bread. Broil until top is puffed and golden brown. Sprinkle with basil. Cut bread into wedges and serve hot. Makes 12 servings.

Katalin Winegard

GLORIA'S STUFFED MUSHROOMS

1-1/2 lb. mushrooms
3 Tbsp. Parmesan cheese
8-oz. pkg. cream cheese, softened
Garlic salt to taste
1 Tbsp. chopped parsley
1 small onion, grated
1 cup fresh bread crumbs
2 Tbsp. melted margarine
1/4 cup oil
Salt and pepper to taste

Wash mushrooms. Dry with paper towels. Remove and discard stems. Combine all ingredients except mushrooms in medium-sized bowl, mixing until smooth. Stuff mushroom caps with mixture. Place on baking sheet. Bake at 350 degrees for 20 minutes, or until stuffing is browned. Yield: 12 servings.

Linda J. M. Adkins

MUSTARD RING

1 env. plain gelatin
1/4 cup cold water
1 cup boiling water
1/4 cup sugar
2-1/2 Tbsp. dry mustard
1 Tbsp. butter
1 cup white vinegar
4 eggs
Salt, pepper, paprika to taste
1 cup heavy cream

Sprinkle envelope of gelatin over 1/4 cup cold water to soften. Add 1 cup boiling water and stir mixture until gelatin is dissolved. Set aside. In the top of a double boiler, mix together sugar, dry mustard, butter, vinegar, and eggs, well beaten. Add salt, pepper, and paprika to taste. Cook the mixture, stirring constantly until it is thickened. Remove from heat; stir in the dissolved gelatin, and let mixture cool completely. Whip heavy cream until stiff and then fold into double boiler mixture. Pour all into a ring mold and chill until set. Unmold mustard ring and fill center with cooked shrimp or crab meat.

Katalin Winegard

OLIVE RELISH

1 jar green olives
1 can black olives (or 2 small cans), chopped
4 green onions
3 tomatoes, seeded and drained
2 small cans chopped green chile peppers

Marinade:
2 Tbsp. vinegar
1/4 cup olive oil

Chop all ingredients and mix thoroughly with the olive oil and vinegar marinade. Marinate at least overnight. Serve with tortilla chips or crackers.

Mary Lorber

SALSA CALIENTE

6 ripe tomatoes
8 fresh jalapeno or serrano peppers
2 large garlic cloves, chopped
1 tsp. salt
1/4 tsp. ground pepper
1/4 tsp. honey
1/2 cup green onions, chopped
1/4 cup cilento

Boil tomatoes until skins are split. Remove promptly and cool for 5 minutes. Peel tomatoes and cut into large chunks. Remove seeds and stems from jalapenos. Blend one-half of the tomatoes, garlic, salt, pepper, honey, and jalapenos until mixture is finely chopped. Lightly blend the remaining tomatoes, green onions, and cilento. Store in refrigerator.

SESAME SEED TURNOVERS

3-oz. pkg. cream cheese
1/4 lb butter or margarine
1 cup all-purpose flour
2 eggs
2 cups shredded Muenster cheese (8 oz.)
1 Tbsp. grated onion
1/4 tsp. Tabasco sauce
1/8 tsp. salt
Sesame seeds

If using mixer, have cream cheese and butter at room temperature. If using processor, cream cheese and butter should be cold and cut into cubes. In medium bowl or food processor fitted with metal blade, mix cream cheese and butter and flour until blended. With hands, form mixture into flat ball. Wrap in wax paper and refrigerate until cold enough to roll.

To prepare filling: mix eggs in small bowl; stir in Muenster, onion, Tabasco, and salt.

On lightly floured surface, roll out cold dough 1/8" thick. Using plain round or fluted cookie cutter, cut out 2" rounds. Re-roll scraps of dough and continue to cut rounds until all dough is used. Place teaspoon of filling on each round. Fold rounds in half over filling. With fingers, press edges together. Seal with tines of fork. Brush tops with slightly beaten egg white. Place sesame seeds in a small bowl. Dip top of each turnover into seeds.

Unbaked turnovers may be frozen (freeze on wax paper-lined trays, then store in plastic bags or boxes). Before serving turnovers, preheat oven to 375 degrees. Bake turnovers on ungreased baking sheet 20-25 minutes or until lightly browned. Makes 36 appetizers.

Alice Smith

SAUSAGE BALLS

1 lb. hot sausage
1 lb. cheddar cheese, grated
3 cups Bisquick mix

Crumble sausage in large bowl, add cheese and mix well. Blend Bisquick mix into sausage and cheese with pastry blender. Shape into walnut-size balls. Place on ungreased cookie sheet. Mash with hand or fork. Bake at 350 degrees until slightly browned, about 20-25 minutes. After baking, these can be frozen and reheated to serve.

Sherri Miller

SHRIMP BUTTER

8-oz. pkg. cream cheese, softened
3 Tbsp. butter
1 can (6-1/2 oz.) shrimp
3 Tbsp. lemon juice
2 Tbsp. Worcestershire sauce
3 green onions, chopped (use tops, too)
Tabasco sauce to taste

Cream together cream cheese and butter. Add other ingredients, mixing well. Let stand overnight, if possible. Serve with crackers.

Sheppie Dunn

SHRIMP TOASTS

2 small cans tiny shrimp
1 small jar Old English cheese spread
1/2 onion, minced
1/2 cup butter, melted
2 dashes Tabasco sauce
1 pkg. English muffins

Mix together all ingredients except the English muffins. Spread cheese mixture on sliced English muffins. Cut into quarters. Freeze on cookie sheet, then store in plastic bag. When ready to serve, cook FROZEN on cookie sheet at 350 degrees for 15-20 minutes. Serve hot. Makes 48 pieces.

Kathryn Vona

SPICED WALNUTS

4 Tbsp. unsalted butter
1/2 tsp. cumin
1/4 tsp. cayenne pepper
2 cups walnuts (about 8 oz.)
3/4 tsp. coarse salt

In large skillet, melt butter over moderate heat. Add cumin and cayenne and stir for 30 seconds. Add nuts and salt, and saute, stirring frequently, until nuts are lightly toasted. It takes about 3 minutes. Drain on paper towels. Can be stored and served, or served right away,.

Colonel Jack N. Hug

TACO DIP SALAD

2 cans bean dip
3 mashed, ripe avocados
2 Tbsp. lemon juice
Salt and pepper to taste
8 oz. sour cream
Taco seasoning (1/2 pkg.)
1 can chopped black olives
4-5 chopped green onions
1-2 chopped tomatoes
Shredded cheddar cheese

Spread bean dip in a serving dish. Mash avocados until smooth. Add lemon juice, salt and pepper to taste. Spread avocados over bean dip. Next spread sour cream, lightly sprinkled with taco seasoning. For the 4th layer, spread chopped green onions, olives, and tomatoes over the sour cream. Top with grated cheddar cheese and serve with Doritos.

Janette Cunningham and Jane Fredericks

SPINACH BALLS

2 pkg. (10 oz. each) frozen chopped spinach
3 cups seasoned stuffing mix (herb), cooked
1 large onion, finely chopped
6 eggs, well beaten
1-1/2 sticks butter melted
1/2 cup grated Parmesan
1 tsp. pepper
1-1/2 tsp. garlic salt
1/2 tsp. dried thyme

Preheat oven to 325 degrees. Cook spinach according to package directions. Drain well and squeeze to remove excess moisture. Combine spinach with remaining ingredients in large bowl. Mix well. Shape mixture into 3/4-inch balls and place on cookie sheets.

Bake at 325 degrees for 15-20 minutes. Note: may be frozen before baking. Place on cookie sheet to freeze. Store frozen balls in plastic bag. Thaw slightly and bake at 325 degrees for 20-25 minutes.

Marcia Rose

TAMALE BALLS

1 lb. ground beef
1 lb. ground pork
1-1/2 cups cornmeal
3/4 cup tomato juice
1/2 cup flour
4 cloves garlic, finely chopped
1 Tbsp. chili powder
2 tsp. salt
5 cups tomato juice
1 Tbsp. chili powder
2 tsp. salt

Combine ground beef, ground pork, cornmeal, 3/4 cup tomato juice, flour, garlic, 1 Tbsp. chili powder, and salt in bowl. Mix well. Shape mixture into small balls. Combine remaining 5 cups tomato juice, 1 Tbsp. chili powder, and 2 tsp. salt in saucepan. Mix well. Add meatballs. Simmer for 2 hours, stirring occasionally. Yield: 100 meatballs.

Linda J. M. Adkins

TEX DIP

1 small can bean dip
1 can frozen avocado dip
Small container sour cream
1/2 env. taco seasoning
2 cups grated cheddar
1 cup chopped green onions
2 tomatoes, chopped
1 small can sliced black olives

Mix sour cream with taco seasoning in small bowl. Layer all ingredients in order given (sour cream mix is third). Serve with taco chips like Doritos.

Anna Naigle

TINY TUNA PIZZAS

7-oz. can tuna packed in oil
1/4 cup chili sauce
1 tsp. finely chopped onion
1/4 tsp. salt
1/8 tsp. oregano
1 small loaf party rye bread
Parmesan cheese

Combine first 5 ingredients in bowl, mixing well. Spread on bread slices. Place on baking sheet. Sprinkle with Parmesan cheese. Bake at 425 degrees for 4 minutes, or until heated through. Serve hot. Yield: 20 servings.

Linda J. M. Adkins

TORTILLA ROLL-UPS

25 small flour tortillas (Fajita size)
24 oz. cream cheese, softened
2 bunches green onions, chopped
Salsa

Chop green onions, using some of the tops, and add to softened cream cheese. Spread an even amount on each tortilla, making sure filling covers to the edges. Roll-up tortilla and place seam-side down in oblong container or dish. Roll tortilla as tightly as possible without tearing it. Layer rolls and cover. Refrigerate a few hours or overnight. When ready to serve, cut each roll in four pieces and arrange on a platter around a bowl of salsa. These are best when prepared a day ahead. Makes 100.

Linda Mallory

WATER CHESTNUTS

1 can water chestnuts
1 lb. bacon
1/4 cup real mayonnaise
1/4 cup brown sugar
1/4 cup chili sauce

Wrap water chestnuts individually with piece of raw bacon. Mix together the remaining ingredients to make sauce. Add wrapped water chestnuts to sauce and bake at 350 degrees, uncovered, for 30-45 minutes. Serve hot.

Gerry Sternal

BEVERAGES

BANANA SLUSH PUNCH

5 bananas, mashed
12-oz. can frozen orange juice concentrate, thawed
6-oz. can frozen lemonade concentrate, thawed
2-3 cups sugar
46-oz. can pineapple juice
4 qt. club soda, chilled

Combine bananas, orange juice, and lemonade concentrates in 1-gallon container. Mix well. Sprinkle with sugar. Add pineapple juice, stirring to dissolve sugar. Add enough water to finish filling 1-gallon container. Freeze until slushy. Place in 2-gallon punch bowl. Add club soda. You can substitute gingerale or lemon-lime soda for club soda and reduce sugar to taste. Yield: 2 gallons.

Linda J. M. Adkins

BOURBON SLUSH

4 tea bags
2 cups boiling water
2 cups sugar
7 cups water
1 can (12 oz.) frozen orange juice
1 can (6 oz.) frozen lemonade
1-1/2 cups bourbon

Steep tea bags in boiling water. Remove bags. Stir all ingredients together. Mix until sugar dissolves. Pour into freezer container and freeze for 24 hours or more.

Gayle Delker

CHAMPAGNE PUNCH

6 oz. lemon juice
6-oz. can frozen orange juice
Fifth vodka
4 oz. grenadine
1 qt. club soda
Fifth domestic champagne

Mix all ingredients together. Serve over ice in large punch bowl. Serves 20.

Jane Fredericks

CRANBERRY SPRITZER

2 cups Cranapple drink
1 cup white wine, chilled
1/2 cup club soda, chilled

In a pitcher, mix together cranapple drink and wine. Pour into tall glasses over ice until 2/3 full. Top with club soda.

Gayle Delker

CRANBERRY TEA

3 cinnamon sticks
1 cup water

Boil cinnamon in water until amber colored.

12 oz. frozen cranberry juice, diluted
12 oz. frozen lemonade, undiluted
1/2 cup sugar

Discard cinnamon sticks. Mix cinnamon water with juices and sugar. Store in refrigerator until ready to serve. To serve, mix juice half and half with boiling water - great by the cup or by the pot. Keep pot warm while serving.

JoAnn Horstman via Alice Smith

CROCK POT WASSAIL PUNCH

2 cups cranberry juice
2 qt. apple cider
1/2 cup sugar
1 orange, studded with whole cloves
2 3" cinnamon sticks

Combine all ingredients in a crock pot and simmer for several hours. Serve in warmed mugs. Garnish with orange slices or extra cinnamon sticks. Serves 10.

Pat Copeland

DRY HOT CHOCOLATE MIX

1 box (8 qt.) powdered milk
1 box (16 oz.) Nestle's Quik
3/4 cup powdered sugar
16 oz. non-dairy creamer

Mix all ingredients in a large covered container for storage. Use 1/3 cup mixture to 1 cup of boiling water for each cup of hot chocolate.

Gayle Delker

EGGNOG SUPREME

6 eggs, separated
3/4 cup sugar
1 pt. light cream
1 qt. milk
1/4 cup instant coffee
1 pt. cognac
1/4 cup Jamaican rum
1 pt. heavy cream

Beat egg whites. Add sugar gradually while beating. Beat egg yolks until thick and lemon-colored. Fold egg white mixture into egg yolks. Combine light cream and milk. Add to instant coffee, slowly, stirring to dissolve. Add coffee mixture to egg mixture, slowly. Add cognac and rum. Just before serving, whip cream and fold in. Serves about 25.

John Thornberry

ESKIMO COFFEE

1/4 cup Espresso coffee, brewed
4 tsp. chocolate syrup
skim milk
Ice cubes

Pour Espresso and chocolate syrup into tall glass. Fill glass rest of way with milk. Stir well. Add ice cubes to chill. This is a refreshing low-calorie drink for sitting in the shade.

Linda J.M. Adkins

FISH HOUSE PUNCH

2 qt. Jamaican rum
1 qt. cognac brandy
3/4 lb. loaf sugar
1 qt. lemon juice (or lime)
1 wine glass of peach brandy
2 qt. 7-Up

Put sugar in bowl with enough water to dissolve completely. Stir in liquids. Mix a week or two ahead, as it gets better with age. Put in punch bowl with large piece of ice, then add soda and serve.

LTC and Mrs. Harry B. Newhall

GRANNY CHIPPS' MISSISSIPPI EGGNOG

6 eggs, large
3/4 cup sugar
3 cups whole milk
1/2 cup 100%-proof whiskey
1/3 cup rum
1/2 pt. whipping cream, whipped
1/4 tsp. cinnamon
Freshly ground nutmeg

Separate eggs. Beat whites until soft peaks form. Refrigerate. Beat egg yolks with sugar for 5 minutes. Add whiskey and rum with cinnamon. Cover and leave in refrigerator for at least 30 minutes. Stir milk into yolk mixture. Gently fold egg whites and half of whipped cream into yolk mixture. Ladle into cups. Top with spoon of whipped cream and dust with fresh nutmeg.

Judy Brown

HOMEMADE KAHLUA

1 qt. water
2-1/2 cups sugar
4 Tbsp. instant coffee
1 tsp. vanilla
2-1/2 cups vodka

Bring first three ingredients to a boil. Barely simmer for 3 hours. Cool until nearly room temperature. Add vanilla and vodka. Stir. Refrigerate for 1 week before serving. Makes approximately 1 quart. Store in refrigerator.

Gayle Delker

HOT BUTTERED RUM

1 box brown sugar
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 stick butter

Mix dry ingredients together. Cream with the butter. This will keep a long time in Tupperware. May be frozen up to a year. When ready to use, add 3 Tbsp. mixture to one jigger of rum and 1 cup boiling water.

Jane Fredericks

HOT BUTTERED RUM MIX

1 lb. butter
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
1 tsp. nutmeg
2 lb. light brown sugar
3 beaten eggs
Rum

Melt butter. Add spices. Pour over sugar and add well-beaten eggs. Pour into jars. Refrigerate at least 24 hours before using. For each mug, use 2 large Tbsp. of mix, a jigger of rum, and hot water.

Gayle Delker

JUDY'S HOT BUTTERED RUM

1 lb. softened butter
1 lb. light brown sugar
1 lb. powdered sugar
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. allspice
1 qt. vanilla ice cream
Rum

Cream butter and sugar together. Add spices and mix well. Gradually add ice cream and continue whipping until smooth (mixture should be a soft yellow color). Place mixture in a container and freeze (could be in an ice cube tray). When ready to serve, place 2 Tbsp. (or one cube) of frozen mixture in a cup - add 1 oz. rum and fill cup with boiling water.

Jill Phernambucq

HOT GRAPE PUNCH

6 cups water
1 qt. unsweetened grape juice
1 cup sugar
6-oz. can frozen lemonade concentrate
6-oz. frozen orange juice concentrate

Mix all ingredients together. Heat until warm. Serve in mugs with orange or lemon slices. (Could use crock pot.)

Carol Reger

HOT MULLED CIDER

1/2 cup brown sugar
1 tsp. whole allspice
1 tsp. whole cloves
1/4 tsp. salt
1/8 tsp. ground nutmeg
1 stick cinnamon
2 qt. apple cider

Combine sugar, allspice, cloves, salt, nutmeg, cinnamon, and cider in large saucepan. Slowly bring to a boil. Cover and simmer 20 minutes. Remove spices. Serve in warmed mugs. Can be made ahead. Serves 8.

Pat Copeland

LIME SLUSH

9 cups water
1 cup sugar
12-oz. can frozen lemonade
12-oz. can frozen orange juice
2-1/2 cups lime vodka
Squirt or 7-Up

Add sugar to water. Simmer on stove for 15 minutes. Add frozen juices. When sugar and juice mixture cools, add vodka. Freeze at least overnight. When serving, add either Squirt or 7-Up. Fill a glass approximately 2/3 full of slush and 1/3 of soda.

Jane Fredericks

ORANGE JULIUS DRINK

1 can (6 oz.) frozen orange juice
1 cup milk
1 cup water
1/2 tsp. vanilla
1/2 cup sugar
12 ice cubes

Mix in blender and serve.

Jane Fredericks

PATIO PUNCH

1 env. cherry soft drink
1 env. strawberry soft drink
2 cups sugar
2 qt. cold water
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemonade
1 qt. ice cubes
12 oz. ginger ale, chilled

Combine first three ingredients. Add water. Stir to dissolve. Add juices. Chill. Pour over ice cubes. Pour ginger-ale slowly down side of container just before serving. Makes 4 quarts.

Jane Fredericks

MAJOR HAWLEY'S PUNCH

Juice of 12 oranges or equivalent
Juice of 12 lemons or equivalent
1/2 pt. grenadine syrup
1 pt. strong tea
1-1/2 qt. bourbon
Sugar

Mix all ingredients together with sugar to taste. Stir and add ice. Makes 1 gallon.

Andrew Jackson McKenzie
Recipe from an English soldier during WWII

PUNCH

2 jars mint jelly
6 cups boiling water
1 cup sugar
2 cups orange juice
2 cups pineapple juice
1 cup lemon juice or lemonade (frozen concentrate)
3 qt. ginger ale

Combine first 3 ingredients. Place in refrigerator until ready to use. Have ingredients very cold before putting into punch bowl. When ready to use, combine jelly mixture with rest of ingredients. A fruit ice ring looks beautiful in this punch.

Sandy Halsey

RHUBARB LEMONADE PUNCH

3 cups fresh/frozen rhubarb
3 cups water
3/4 cup sugar
6-oz. can frozen pink lemonade concentrate
16-oz. bottle lemon-lime carbonated beverage, chilled

In saucepan, combine rhubarb, water, sugar, and lemonade concentrate. Bring to boil; reduce heat. Cover and simmer 10 minutes or until rhubarb is tender. Strain to remove pulp; chill. Just before serving, pour rhubarb syrup over ice cubes in punch bowl. Carefully pour in carbonated beverage. Garnish with lemon slices. Makes 6 cups.

Gladys Lindberg

RUSSIAN TEA

2 cups orange drink mix
1 env. unsweetened lemonade
1/2 cup sugar
1/2 cup instant tea
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg

Thoroughly mix all ingredients. Put in jar with a lid. Use 2 heaping teaspoonsful in a cup of boiling water.

Jane Fredericks

SPICED TEA

3/4 cup sugar
1 cup Tang
1/2 cup instant tea
1 small pkg. orangeade mix (1 qt. size)
1 tsp. cinnamon
1/2 tsp. cloves

Mix all ingredients together; use two teaspoons per cup or 2 rounded teaspoons per mug. Add boiling water.

Jane Fredericks

STRAWBERRY PUNCH

1/4 cup sugar
1 cup water
2 pt. strawberries, halved
2 Tbsp. allspice
6 oz. can lemonade, frozen
6 oz. can limeade, frozen
6 oz. can orange juice
1/4 cup lemon juice
3 cups cold water
1 pt. 12 oz. bottle of ginger-ale, cold

Pour sugar and 1 cup water over 2 pints halved strawberries in a bowl. Add allspice in cheese cloth bag. Let stand overnight to soak up the spices. Just before serving, remove spices and put berries and liquid in blender. Mix with other juices, water, and gingerale. Float strawberry ice ring in punch. Serves 24.

Christine Starr

SWEET CRANBERRY PUNCH

9 cups pineapple juice
9 cups cranberry juice
4 cups water
4 sticks cinnamon
2 Tbsp. whole cloves
1/2 tsp. salt
1 cup brown sugar

Use a large (30 cup) coffee pot. Put spices and sugar in basket and place juices and water into percolator. Perk 45 minutes; yields 40 servings.

Patty Anderson

WORLD'S BEST FRESH FRUIT FROZEN DAIQUERI

6 oz. can frozen limeade
4 medium-sized fresh peaches (or nectarines)
12 oz. inexpensive white rum
18 oz. water

Puree fruit with limeade in food processor. Put in a container that can be put into the freezer. Add the rum and water, mixing thoroughly. Freeze, stirring once or twice so that fruit is well incorporated with liquid.

Notes: This recipe can be doubled or tripled. Keep in the freezer and serve it in large, short glasses with a spoon. It is like an adult "slush." Wonderful in the summer.

Harriet Barbanell

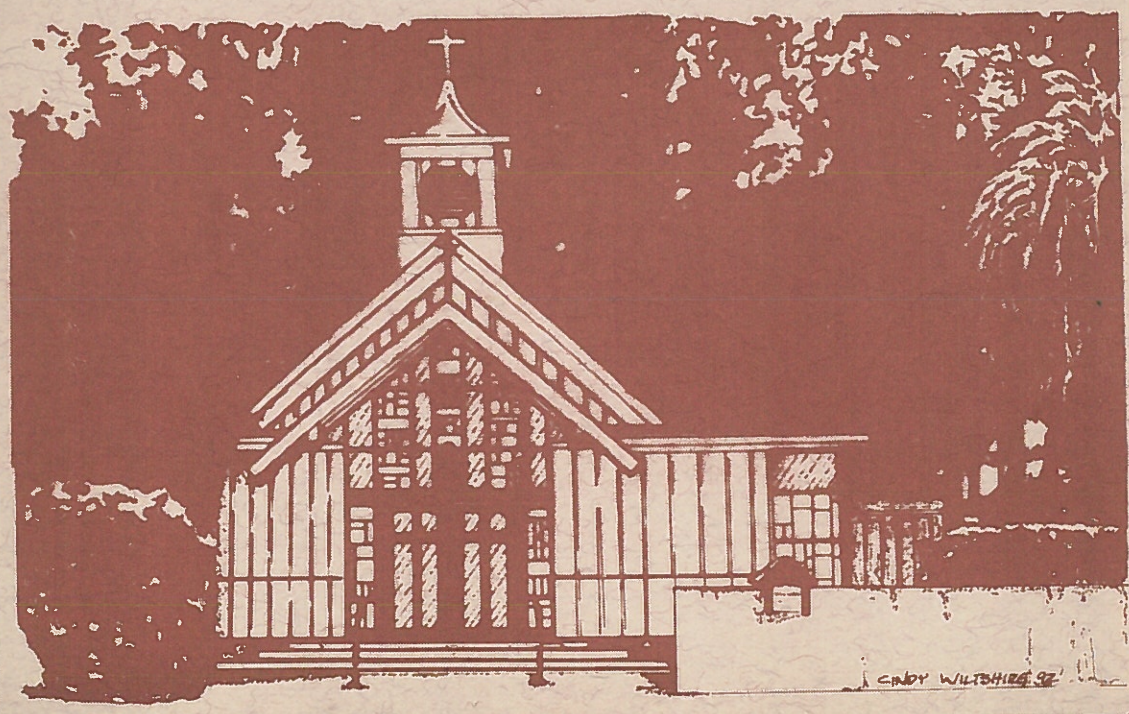
YELLOW BIRD

1/4 cup orange juice
1 Tbsp. Karo syrup
1 Tbsp. apricot brandy
1 Tbsp. banana liqueur
2 Tbsp. lemon juice
2 Tbsp. light rum

Combine all ingredients and shake well. Serve in a tall glass with ice cubes. Garnish with an orange slice and a cherry. Makes 1 drink.

Katalin K. Winegard

Breads & Such



CHAPEL OF OUR LADY

Originally built in 1864 under the auspices of the Episcopal Diocese of San Francisco, the Chapel of Our Lady served until 1932 as a non-denominational chapel for the entire Presidio garrison. It was called "the ivy-covered chapel" because a profusion of ivy covered its walls until 1931. After the completion of the new Main Post Chapel in 1932, it became the Presidio's Catholic chapel.

In 1952, the building--a simple, wood-frame, single-story church with "Carpenter Gothic" stylistic elements--underwent major remodeling. While the historic integrity of the chapel was seriously compromised, its beauty and ambience were enhanced. New glazed walls and stained glass elements were installed around the building. Later alterations in 1970 enlarged the nave, exit, and choir.

Amazingly, a good many elements of the original structure have been preserved: the eaves, roof, bell tower, board and batten siding, front portico and portal, wood-panel glazed doors, sidelights, and transom are all original. The exposed and decorated interior beams, stylistically associated with "Gothic Revival," aré quite rare today.

On February 2, 1966, the Shrine of Our Lady of the Chapel was dedicated. Of a modified Spanish Renaissance style, the Madonna is carved in wood and decorated in flesh tones and gold leaf. The shrine stands in a triptych of dark oak, finished in silver superimposed on purple. The altar is dark oak and gold leaf; it supports two candelabras of Spanish style. The enclosing grillwork, hanging lamp, and flower stand are made of hand-wrought iron.

Today, the Chapel of Our Lady continues to serve the religious needs of the Roman Catholic members of the Presidio garrison. It is available for religious services throughout the year.

BREADS AND SUCH

Morning coffees, office treats, new-neighbor gifts: the recipes here have been tested not only on family and guests, but also on a wide variety of special occasions. We have three categories in this section to help you bake up something truly grand:

- Coffee Cakes
- Pancakes
- Breads from A to Z

COFFEE CAKES

BUTTERMILK COFFEE CAKE

2/3 cup margarine
1 cup sugar
1/2 cup brown sugar
2 eggs
1 cup buttermilk
2 cups flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
Topping:
1/2 cup nuts, chopped
1/2 cup brown sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Mix and beat well. You may want to add the buttermilk and flour mixture alternately. Pour into a 9 x 13" pan. Mix the topping ingredients together and sprinkle over the cake. Refrigerate overnight. Bake for 30 minutes or a little longer in a 350-degree oven. Serve warm.

Mary Lorber

CINNAMON COFFEE CAKE

1 pkg. yellow cake mix
1/4 cup water
4 eggs, beaten
3-oz. pkg. vanilla instant pudding
1/2 cup salad oil
1 cup dairy sour cream
1/2 cup light brown sugar
1/4 cup cinnamon

Mix first 6 ingredients together. Pour into greased and floured tube pan. Combine brown sugar and cinnamon. Swirl through batter. Bake at 350 degrees for 50 minutes.

Patrecia M. Starbird

CINNAMON PULL-APART CARAMEL ROLLS

2 loaves frozen bread dough
1/2 cup butter or margarine
1 cup brown sugar
1 tsp. cinnamon
1 large pkg. vanilla pudding mix (NOT instant)
2 Tbsp. milk

Thaw bread, but do not allow it to rise. Tear or cut 1 loaf into pieces, about 1-1/2" each, and scatter in bottom of a greased 9x13" pan. Melt margarine and beat in the rest of the ingredients. Pour 1/2 of this over the bread in the pan. Cut the second loaf and scatter pieces over empty spots in the pan. Pour the rest of the liquid over this. Let rise 2-1/2 to 3 hours. Bake at 350 degrees for 25-30 minutes.

Marlene Agnew

CINNAMON ROLL

3 Tbsp. cinnamon
1/2 cup sugar
1/2 qt. milk, lukewarm
1 pkg. yeast
1 egg
1/2 cup sugar
1 tsp. salt (if oleo is not used)
3/4 stick oleo or butter
1 Tbsp. cinnamon
5-1/2 to 6 cups flour
1 cup raisins (enough to taste)

Mix cinnamon and 1/2 cup sugar together and set aside. Mix the rest of the ingredients together, except the raisins. Knead dough. Roll out 1/2" thick. Spread some melted oleo on dough. Sprinkle cinnamon and sugar mixture over dough. Sprinkle with raisins. Roll up and cut in 1/2-inch pieces. Put in pan. Let rise to double. Bake at 350 degrees for 20 minutes or until done.

Martin Wanecek

CURRANT SCONES AND CREAM

4-1/2 cups flour
1/3 cup sugar
1 Tbsp. baking powder
1 tsp. salt
1 cup unsalted butter
3/4 cup currants
2 eggs
1-1/4 cups half-and-half
1 egg beaten with 2 Tbsp. milk
1/3 cup white sugar (for topping)

Using a food processor, blend together flour, sugar, baking powder and salt. Cut butter into small pieces and add to dry ingredients. Pulse until blended and mixture resembles cornmeal. Place in large bowl and add currants. Beat eggs and cream together and slowly drizzle over dry ingredients, tossing with a fork. Loosely press dough together and knead 4-5 times.

Roll out 1" thick and cut with a 2" cutter (do not twist cutter or scones won't rise properly). Brush scones with egg-wash mix and sprinkle with sugar. Bake on greased pan at 400 degrees, 14-15 minutes. Makes 18-20 scones. Serve with clotted cream and strawberry jam.

Marlene Agnew

MOCK DEVONSHIRE OR CLOTTED CREAM

3 oz. cream cheese
1/4 cup powdered sugar
1/4 cup sour cream
1/8 tsp. almond extract
1 Tbsp. milk

Combine cheese, sugar, and cream, beating until fluffy. Add extract and milk. Blend well. Let stand at room temperature 30 minutes before serving.

Marlene Agnew

HEATH BAR COFFEE CAKE

2 cups brown sugar
1/4 lb. margarine
2 cups flour
1 lightly beaten egg
1 cup buttermilk
1 tsp. soda
Pinch of salt
1 tsp. vanilla
5 or 6 Heath bars
1/2 cup pecans

Combine brown sugar, margarine, and flour. Reserve 1 cup for topping. Combine the rest of the ingredients, except Heath bars and pecans. Add to the flour mixture. Pour into 9x13" pan. Sprinkle the reserved cup of sugar over the batter. Chop Heath bars and sprinkle over the top. Sprinkle pecans on top. Bake for 30 minutes at 350 degrees.

Gladys Lindberg

JAIL HOUSE COFFEE CAKE

1 cup sugar
2-1/2 cups (20 oz.) crushed pineapple
2 cups sifted flour
2 tsp. baking soda
1 tsp. salt
2 eggs
2 tsp. vanilla extract

Topping:
1 cup walnuts, coarsely chopped
3 cups brown sugar

Mix sugar and pineapple. Add dry ingredients and beat in eggs and vanilla. Grease 12x13" pan and pour in mixture. Mix topping ingredients together and sprinkle over first mixture. Bake at 350 degrees for 45-50 minutes or until brown. Serve with whipped cream or Cool Whip.

Dolores G. Santos

MONKEY BREAD

4 tubes of refrigerator biscuits
Sugar
Cinnamon
1 cube margarine
1 cup brown sugar
1-1/2 tsp. cinnamon

Cut biscuit rounds into quarters; roll in sugar/cinnamon mixture. Place in a bundt pan. In sauce pan, heat to boiling the margarine, brown sugar, and cinnamon. Pour this sauce over biscuits. Bake at 350 degrees for 30 minutes.

Susan Cantu

SALI LUN (SOUTHERN BREAKFAST CAKE)

1 stick soft butter
1 cup sugar
1 egg
1 cup milk
1-1/2 cups flour
2 tsp. baking powder
1/2 tsp. salt

Cream together butter and sugar. Mix in remainder of ingredients. Beat all together until smooth. Pour into greased, 8" round cake pan. Bake at 375 degrees on lower rack until it rises--about 20 minutes--then place on upper rack until brown--about 17 minutes. Cut and serve HOT with butter and syrup for breakfast.

Teena Larson

SOUR CREAM COFFEE CAKE

1/2 cup butter or margarine
1 cup sugar
3 eggs
1 tsp. vanilla
1 cup sour cream
2 cups flour
1 tsp. baking powder
1 tsp. baking soda

Topping:
4-5 Tbsp. butter
1 cup brown sugar
2 tsp. cinnamon
1/2 cup chopped nuts

Preheat oven to 350 degrees. Cream butter and sugar together and add eggs. Add remaining ingredients, alternating with sour cream. Put 1/2 batter in greased and floured tube pan. Sprinkle with 1/2 topping. Repeat with remaining batter and topping. Bake for 40-50 minutes.

Sue Conrad

PANCAKES

OLD-FASHIONED THIN BUTTERMILK HOTCAKES

3 eggs
1-1/2 tsp. salt
1/4 cup sugar
1 cup cornmeal
1 pt. buttermilk
1 pt. sweet milk
Flour--enough to make thin batter
1/2 cup Wesson oil
2 Tbsp. (rounded) double-acting baking powder

Combine eggs, salt, sugar, cornmeal, milk and buttermilk and beat until smooth. Add enough flour to make a thin batter. If thick pancakes are desired, use more flour. Stir in oil and baking powder. Serves 8 to 10.

Charles E. Griffin

OATMEAL RAISIN PANCAKES

3/4 cup all-purpose flour
1/2 cup quick or instant oats
1/4 cup firmly packed brown sugar
1/4 cup raisins
2 tsp. baking powder
1/2 tsp. salt
1 cup milk
1 egg, beaten
1 Tbsp. vegetable oil

Preheat griddle (if electric, to 375 degrees). Mix first 6 ingredients. Beat egg, milk and oil together. Add to dry ingredients and mix until moistened. Grease griddle lightly. Drop batter on griddle. Cook about 2 minutes on each side or until done. Great breakfast change or dinner option--very satisfying and filling.

Joan C. Ross

POTATO PANCAKES

2 cups potatoes
1 small onion, grated
3/4 tsp. salt
Pinch of pepper
1 Tbsp. flour
1/2 tsp. baking powder
2 eggs, well beaten

Peel potatoes and let soak in cold water. Grate potatoes, pouring off any liquid that is left after grating. Add onion, salt, and pepper. Mix together flour and baking powder and add to the potato mixture. Add the eggs and mix. Drop the mixture by spoonfuls on a hot, well-greased skillet. Spread the pancakes and turn when brown. Drain excess fat. Serve with applesauce.

Luise Wanecek

APPLE PUFFED PANCAKE

6 eggs
1-1/2 cups milk
1 cup all-purpose flour
3 Tbsp. granulated sugar
1 tsp. vanilla
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 lb. butter or margarine
2 apples, peeled, thinly sliced
2 to 3 Tbsp. brown sugar

Preheat oven to 425 degrees. Melt butter in a 12" fluted porcelain quiche dish or a 9x13" baking dish in oven. Add apple slices to baking dish, and return to oven until butter sizzles. Do not let brown.

Meanwhile, in a blender or large bowl, mix eggs, milk, flour, granulated sugar, vanilla, salt and cinnamon. If using a mixer, batter will remain slightly lumpy. Remove dish from oven and immediately pour batter over apples. Sprinkle with brown sugar. Bake in middle of oven 20 minutes or until puffed and brown. Serve immediately. Makes 6 to 8 servings.

Notes: I make this often using my food processor. After slicing the apples, without washing the bowl, using the steel knife, combine the dry ingredients (except brown sugar). Add milk through the tube while the motor is running, scraping the bowl afterward, and processing until well blended. Stop the motor, add the eggs, and process just until combined, using on/off turns. Over-processing the eggs will cause the pancake to be less puffy. Then carry on as above. To lower fat and cholesterol, I often use only two whole eggs and four egg whites, spray Pam in the dish, and only use about 3-4 Tbsp. margarine. This recipe may be easily reduced; usually, I make a 2/3 size, although I always use 2 apples.

Alice Smith

OVEN PANCAKES

3 eggs
1/2 cup flour
1/4 tsp. salt
1/2 cup milk
2 Tbsp. butter, melted
Topping:
Melted butter
Powdered sugar
Lemon juice

Beat eggs with rotary beater or mixer. Add flour, beating constantly. Add salt, milk, and melted butter. Mix well. Grease a 10" skillet--you're going to put this in the oven, so be sure the handle is oven-proof! Pour batter into the COLD pan. Place in 450 degree oven for 18 minutes. Then bake 10 minutes more at 350 degrees. Remove from oven and serve with melted butter and powdered sugar. Sprinkle with lemon juice. Serves 2.

Jane Purcell

SPICED APPLE PANCAKES

2 cups all-purpose biscuit mix
1/2 tsp. cinnamon
1 egg
1-2/3 cups milk
3/4 cup grated apple (2 medium)
Cider syrup (recipe follows)
Sour cream

Beat biscuit mix, cinnamon, egg and milk with rotary beater until smooth. Stir in grated apple. Cook on hot griddle. Serve warm with cider syrup and top with sour cream. Makes 18 four-inch pancakes.

Mary Lorber

CIDER SYRUP

1 cup sugar
2 Tbsp. cornstarch
1/2 tsp. cinnamon
1/4 tsp. nutmeg
2 cups apple cider
2 Tbsp. lemon juice
1/4 cup margarine

Mix sugar, cornstarch, cinnamon and nutmeg in saucepan. Stir in cider and lemon juice. Heat to boiling, stirring constantly. Boil 1 minute. Blend in margarine and serve warm.

Mary Lorber

BREAD FROM A TO Z

A TO Z BREAD

3 cups flour
1 tsp. salt
1 tsp. soda
3 tsp. cinnamon
1/2 tsp. baking powder
3 eggs
1 cup oil
2 cups sugar
2 cups A to Z
3 tsp. vanilla
1 cup chopped nuts

Sift dry ingredients; set aside. Beat eggs in large bowl; add oil and sugar. Cream well. Add A to Z and vanilla. Add dry ingredients. Mix well. Add nuts. Spoon into 2 well-greased loaf pans. Bake in preheated oven at 325 degrees for 1 hour. Makes approximately 24 muffins. Spoon into muffin pans lined with muffin cups. Bake at 325 degrees for 25 minutes.

Mary Davenport

A to Z ingredients: Use one or more of the following to equal 2 cups, except as indicated:

Apples - grated (or 1 cup applesauce and 2 cups chopped--omit nuts)
Applesauce
Apricots
Bananas - mashed
Carrots - grated
Cherries - pitted and chopped
Coconut - freshly ground
Dates - pitted and finely chopped
Eggplant - ground
Figs - finely chopped
Grapes - seedless
Honey - omit sugar above
Lemons - use only 1/2 cup juice
Marmalade - omit 1 cup sugar
Mincemeat
Orange - chopped (or 2 cups pulp, including juice, plus the grated skin of one whole orange)
Peaches - fresh or canned, chopped
Peppermint - use only 1/2 cup
Pears - chopped
Pineapple - crushed, well-drained
Prunes - chopped (use only 1 cup)
Pumpkin - canned
Raisins
Raspberries
Rhubarb - finely chopped
Strawberries - fresh or frozen, drained
Sweet potato - grated coarsely
Tomatoes - use only 1/2 cup sugar
Yogurt - plain or flavored
Zucchini - ground or grated, well drained

AEBLESKIVER

2 cups buttermilk
2 cups flour
3 eggs, separated
1 tsp. baking powder
1/2 tsp. salt
1 tsp. soda
1 Tbsp. sugar
1 Tbsp. melted margarine

Beat egg whites. Mix remaining ingredients. Fold in beaten egg whites. Bake in Aebleskiver pan.

Betty W. Butsch

BANANA BREAD

1/2 cup margarine
1 cup sugar
2 eggs, well beaten
2 cups sifted flour
1 tsp. soda
1/2 tsp. salt
3 large bananas, mashed
2/3 cup nuts
1 tsp. vanilla

Mix in given order. Bake in greased loaf pan at 300 degrees for approximately 45 minutes.

Kyle Fletcher

BUNDT ROLLS

1/2 stick margarine
1/2 cup pecans, coarsely chopped
2 doz. frozen dinner rolls
1 pkg. butterscotch pudding
1/2 cup brown sugar
1 tsp. cinnamon

Use half of the margarine to butter bundt pan. Use other half to butter each roll. Place nuts in bundt pan, spreading up the sides of the pan. Butter each roll and place in the pan (should make two rows). Mix butterscotch pudding, brown sugar and cinnamon together and pour over the rolls.

Leave uncovered overnight so the rolls can thaw and rise. Bake for 30 minutes at 350 degrees. After baking a short time, place a round piece of foil on the top to prevent rolls from getting too brown.

Pat Wettack

BUTTERMILK CORN BREAD

2 cups flour
2 cups yellow cornmeal
1/2 cup sugar
1 Tbsp. plus 1 tsp. baking powder
1/2 tsp. salt
2 cups buttermilk
1/2 cup unsalted butter, melted and cooled
2 eggs

Preheat oven to 375 degrees. Butter a 13x9x2" dish. Combine first 5 ingredients in large bowl. Whisk buttermilk, butter, and eggs in medium bowl. Blend batters together--mixture will be thick. Spoon into dish and bake about 30 minutes.

Mary Nelson

CARROT BREAD

4 eggs
2 cups sugar
1-1/4 cups salad oil
3 cups flour
2 tsp. baking powder
1-1/2 tsp. baking soda
1/4 tsp. salt
2 tsp. cinnamon
2 cups carrots, shredded

Gradually beat eggs, sugar and oil until combined. Add flour, baking powder, soda, salt, and cinnamon; beat until smooth. Stir in carrots; blend well. Put in two well-greased 5x9" loaf pans. Bake in a moderate (350 degree) oven for 1 hour or until toothpick comes out clean. Freezes well.

Yvonne Creighton

CORN WAFERS

3/4 cup white cornmeal
1/4 tsp. salt
1 cup boiling water
2 Tbsp. margarine or unsalted butter, cut in small pieces

Preheat oven to 425 degrees. Coat cookie sheet with Pam. In a medium bowl, mix the cornmeal and salt. Stir in the boiling water. Add margarine and mix thoroughly until smooth. Let stand for 5 minutes. Restir the batter to blend well, then spoon 1 Tbsp. onto the prepared cookie sheet. It should spread into a 3" circle. If it's too watery and thin to hold its shape, stir in 1 more Tbsp. of the cornmeal. If it's too thick, add more water by tsp.

Using a tablespoon, spoon the remaining batter for each wafer onto the cookie sheets. Bake for 20 minutes or until crisp and golden brown around the edges. Serve hot with butter. Note: these are especially good served with soup. Makes about 16 wafers.

Josie P. Harrison

CRANBERRY BREAD

2 cups flour
1/2 tsp. salt
1/2 tsp. baking soda
1-1/2 tsp. baking powder
1 cup sugar
1 egg
1/2 cup orange juice
2 Tbsp. melted butter
2 Tbsp. hot water
1-1/2 cups whole cranberries
1/2 cup chopped walnuts

Mix in order given and bake in loaf pan for 1 hour and 10 minutes in 325 degree oven. Test with toothpick.

Ralph L. Gezelman

DELUXE BRAN MUFFINS

1 small can crushed pineapple, drained
1/2 box dates or prunes, chopped
1 cup raisins
1 qt. buttermilk
1/2 large box bran flakes
4 eggs
3-1/2 cups sugar
5 cups flour
5 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
1 cup oil
1 cup chopped nuts

Put fruit in the buttermilk and soak 10 minutes. Add bran flakes and set aside. Beat eggs in mixer for 2 minutes; add sugar and beat 5 minutes. Add flour, soda, salt, cinnamon, and mix. Add fruit/bran mixture, oil, and nuts, mixing well. Bake in muffin cups 15-18 minutes at 400 degrees. Batter keeps for days in the refrigerator.

Judy Brown

EASY CHEESE BREAD

3-1/2 cups buttermilk baking mix
3/4 cup shredded sharp cheddar cheese
3/4 cup water
3/4 cup picante sauce
1 egg

Combine ingredients and beat vigorously for 30 seconds. Pour into greased and floured 9x5" loaf pan. Bake in preheated 350-degree oven, about 45-50 minutes. This freezes well and goes great with soup.

Karen Johnson

FRENCH BREAD

3/4 cup warm water
1 pkg. yeast
Pinch of salt
2-1/4 cups sifted flour
1 tsp. salt
1 tsp. oil

Pour water in a bowl, add yeast and sugar, and stir to activate and foam. Stir in 3/4 cup of flour (mixture will be soupy), salt and oil. Stir, trying to get lumps out. Add another 3/4 cup of flour and mix until smooth, using a wooden spoon. Dump the dough on a floured board and knead in 3/4 cup of sifted flour. Fold over and knead until it weighs 1 pound. Place in a tightly covered bowl and place under a 100-watt lamp for 20 minutes to 2 hours. Take dough out of bowl and pat into a long rectangle at least 18". Cut long-ways in half, then roll into a jelly-roll. Cut slits on top of loaf.

Spray a cookie sheet or French bread pan with cooking spray. Place cookie sheet on a hot plate (I use the oven-top counter) for 40 minutes to rise. Bake at 425 degrees for 10 minutes. Make an egg-white glaze with water and brush over the bread. Reduce heat to 400 and bake an additional 10 minutes. Open oven, pull out rack, and let bread set for 20 minutes. Enjoy!

Jane Fredericks

GARLIC AND CHEESE CROUTONS

4 Tbsp. butter
4 Tbsp. olive oil
3-4 cups stale French bread cubes
1 Tbsp. garlic powder
2 tsp. basil
4 Tbsp. Parmesan cheese, grated

Heat the butter and oil in a large skillet over medium-high heat. Add the bread cubes and cook, tossing constantly with a spoon for 3-4 minutes. Reduce heat to medium low; add garlic and basil. Continue to cook the croutons, tossing frequently, until golden brown--20 to 25 minutes. Remove from heat. Put croutons in a bowl with Parmesan. Store in an air-tight container. Do not refrigerate.

Gina Quant

HOMEMADE CROUTONS

1/2 stick butter or margarine
2 cups fresh bread cubes
1/2 tsp. poultry seasoning

Melt butter in saucepan and blend in seasoning. Roll 2 cups fresh bread cubes in mixture, coating well. Place on cookie sheet. Bake at 375 degrees for 15 minutes, stirring occasionally. Watch oven as you may need to reduce the heat. May be made with sour dough bread.

Dale C. Astleford

HEALTH MUFFINS

2 cups boiling water
5 tsp. baking soda
1 cup salad oil
2 cups sugar
4 eggs
5 cups flour
2 cups All-Bran or buds
2 cups wheat germ
2 cups bran flakes
1 tsp. salt
2 cups raisins
2 cups nuts
1 qt. buttermilk

Add boiling water to baking soda. Add oil. Cool to lukewarm. Add sugar and beaten eggs. Combine flour, cereals, wheat germ, salt, raisins, and nuts. Pour lukewarm mixture over dry mixture. Add buttermilk and stir to moisten (do not beat).

May be stored covered, in refrigerator, up to 3 weeks. Batter will expand and become thick. When ready to bake, fill greased muffin pans 2/3 full. Bake in 375-degree oven for 20 minutes. Makes 80 muffins.

Ruth Tyler

HOMEMADE FLOUR TORTILLAS

4 cups flour
2 tsp. salt
1/8 tsp. baking powder
2/3 cup shortening
1 cup plus 3 Tbsp. hot water

Combine flour, salt, and baking powder, stirring well. Cut in shortening with a pastry blender until mixture resembles coarse meal. Gradually stir in water. Shape dough into 1-1/2" balls; roll each on a floured surface in a 6" circle. Cook tortillas in an ungreased skillet over medium heat--about 2 minutes on each side.

Karen Johnson

HONEY WHOLEWHEAT BREAD

1 cup flour
2 cups whole wheat flour
1 Tbsp. salt
2 pkg. yeast
1 cup water
1 cup milk
1/2 cup honey
2 Tbsp. shortening
1 egg

Mix flours, salt and yeast together in a large bowl; set aside. Heat the water, milk, honey and shortening until warm. Pour over flour mixture and add egg. Blend together on low mixer speed, then beat on high for 3 minutes. Add, by hand, white flour 1 cup at a time until dough is easy to handle. Turn onto floured board and knead for 10 mintues. Put into greased bowl, turning to grease top. Cover and let rise in a warm place until it doubles in bulk. Punch down. Let rest while greasing 2 bread pans. Make dough into 2 tight loaves. Put in pans and let rise again. Bake at 350 degrees about 30 minutes or until browned. Remove from pans, and place on racks to cool. Butter tops and cover with towels until cool.

Mary Lorber

IRISH SODA BREAD

2 cups sifted flour
1/2 tsp. salt
4-1/2 tsp. double-acting baking powder
1/2 cup sugar
1 Tbsp. raisins
1 cup milk

Preheat oven to 350 degrees. In large bowl, sift together flour, salt, baking powder, and sugar. Gradually add milk, stirring until blended. Add raisins. Pour into lightly greased loaf pan and bake 50 minutes.

E.C. Winch

ITALIAN BREAD

5 lb. bread flour
3 pkg. yeast
5 cups water
1/4 tsp. sugar
Pinch of ginger
3 Tbsp. oil
2 Tbsp. salt

Divide water and use 2 cups very hot water to dissolve the 3 pkg. of yeast. Add the sugar and ginger to the yeast water. When a head develops, add the yeast mixture to the flour, salt, oil, and remaining water in a large container. Mix by hand, then turn out on a large surface and knead until satiny. Let rise until doubled, covered, in a warm place in a large greased container. Punch down, divide, and form into 6 loaves.

Place on 2 cookie sheets already sprinkled with corn meal; cover and let rise until doubled. Brush with mixture of 1 egg and 1 Tbsp. water. Bake in preheated 450-degree oven for 20 minutes; reduce heat to 350 degrees and continue baking for 30 minutes. Cool thoroughly on racks before freezing in foil. Reheat in foil at 450 degrees for 20 minutes or 30 minutes if frozen.

Sharon Crocetti

ITALIAN "BREAD OF THE MOUNTAINS" (CHESTNUT BREAD)

3-1/2 cups white flour
1-1/2 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. allspice
4 large eggs
1 lb. brown sugar
2 cups cooked, chopped chestnuts
Grated rind of one lemon

Sift the dry ingredients together in mixing bowl. Stir in the remaining ingredients. Bake in greased 7-1/2x11-1/2" pan in moderate oven (350 degrees) for 35 minutes. Do not over-bake. Cool on cake rack. Best eaten when warm, with or without butter. Cold bread can be sliced and toasted.

Nancy Kurtz

KRINGLAS

1-1/4 cups sugar
1/2 cup margarine
2 egg yolks
1 cup buttermilk
1 tsp. soda
2 tsp. baking powder (rounded)
1/2 tsp. salt
1 tsp. vanilla
3-1/2 cups flour

Mix sugar and margarine. Add yolks and mix well. Put soda in buttermilk and add to mixture. Sift flour, baking powder, and salt together and add to moist ingredients. Stir just enough to mix. Chill overnight. Take small amount of dough and roll into a figure 8. Place on cookie sheet sprayed with Pam and bake at 400 degrees for 8-10 minutes.

Jane Fredericks

LEMON NUT BREAD

6 Tbsp. butter or margarine
1 cup sugar
2 eggs
1-1/2 cups flour
1 tsp. baking powder
1/2 tsp. salt
1/2 cup milk
Grated rind of one lemon
1 cup chopped nuts
1/3 cup powdered sugar
Lemon juice

Cream first 3 ingredients together; add next 4 ingredients, stirring in lemon rind and nuts. Bake 1 hour at 350 degrees. Turn out of loaf tin while hot. To make the topping, mix powdered sugar and lemon juice. Make a number of holes in the top of the bread with a fork and dribble topping over top of bread.

Winifred E. Silbody

PINEAPPLE BREAD

4 eggs, slightly beaten
1 cup sugar
1/4 cup butter, melted
2 Tbsp. flour
1 can (15-1/4 oz.) crushed pineapple in juice
6 slices white bread, cubed, crusts removed

Combine all ingredients except bread cubes and mix well. Blend in bread cubes and pour into a greased 1-1/2 qt. casserole dish. Bake 50 minutes at 350 degrees.

Regina Glenn

PULL-APART GARLIC BREAD

1 loaf frozen whole wheat or white bread dough, thawed, cut into 32 pieces
1/3 cup unsalted butter, melted
2 Tbsp. chopped fresh parsley
2 Tbsp. finely chopped onion
1 tsp. minced fresh garlic
1/4 tsp. salt

Place bread dough pieces in large bowl. In small bowl, combine all remaining ingredients. Pour over bread dough, tossing to coat well. Arrange coated bread dough in greased 1-1/2 qt. souffle or casserole pan. Cover; let rise in warm place until double in size, about 1-1/2 to 2 hours. Heat oven to 375 degrees. Bake for 30 minutes or until golden brown. If bread begins to brown too quickly, shield with aluminum foil. Cool 10 minutes, then invert pan to remove bread. Serve warm. 8-10 servings.

Katalin K. Winegard

PUMPKIN BREAD #1

3 cups sugar
1 cup oil
4 eggs
1 can (16 oz.) pumpkin
3-1/2 cups flour
2 tsp. soda
2 tsp. salt
1 tsp. baking powder
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cinnamon
1/2 tsp. cloves
2/3 cup water

Cream sugar and oil together. Add eggs and pumpkin, mixing well. Sift dry ingredients together and add, alternating with water. Pour in 2 well-greased and floured loaf pans. Bake at 350 degrees for 1-1/2 hours or until done. Let stand 10 minutes before removing from pans. Very moist. Ice with powdered sugar frosting, if desired.

Jane Fredericks

PUMPKIN BREAD #2

2 cups canned pumpkin
4 eggs
1 cup cooking oil
2/3 cup cold water
3-1/3 cups sifted flour
1 tsp. cinnamon
1 tsp. baking soda
1 tsp. nutmeg
3 cups sugar
2 tsp. salt

Sift flour and measure. Sift with other dry ingredients. Beat eggs until thick and light. Add pumpkin, oil and water to eggs, then add dry ingredients. Pour into 3 regular loaf pans and bake at 350 degrees for one hour.

Ralph L. Gezelman

RHUBARB CINNAMON MUFFINS

2 eggs
1 cup sugar
1/4 cup oil
1/2 cup buttermilk or plain yogurt
1 tsp. vanilla
1-3/4 cups chopped fresh rhubarb
2 cups flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/4 tsp. cinnamon

Combine eggs, sugar, oil, yogurt, vanilla and rhubarb in a large bowl and mix well. Combine dry ingredients. Fold together gently. Spoon batter into 12 muffin cups. Bake 20-25 minutes in preheated 375-degree oven. Let muffins stand for 10 minutes before turning on rack to cool.

Mary Lorber

SOFT AS A CLOUD SOUR CREAM BISCUITS

1 cup flour
2 tsp. baking powder
1 Tbsp. sugar
1/4 tsp. baking soda
1/4 tsp. salt
1/2 cup dairy sour cream
1/4 cup half-and-half

Preheat oven to 450 degrees. Sift and measure flour; sift again with other dry ingredients. Place in a medium bowl. In a small bowl, blend sour cream and half-and-half. Make a center in the dry ingredients. Pour in the sour cream mixture and stir until dough follows fork around bowl. If too dry, add more half-and-half. Turn dough onto a lightly floured board; knead gently 10 strokes. Roll out dough to 1/2" thickness. Using a 2" biscuit cutter, cut into biscuits without twisting the cutter. Bake on a greased baking sheet for 10 minutes. Makes 8-10 biscuits (2").

Katalin K. Winegard

SOUTHWESTERN CORN BREAD

1 cup blue or yellow cornmeal
1 Tbsp. baking powder
1-1/2 tsp. salt
2 eggs
2/3 cup melted butter or oleo
1 cup sour cream
2 cups cooked corn kernels
1/4 lb. Monterey Jack or cheddar cheese, grated
4 oz. can chopped green chiles
1/2 cup bacon bits (optional)

Preheat oven to 375 degrees. Grease a 9" square pan or large cast-iron skillet. Mix dry ingredients together and make a well in the center. Add eggs, butter, and sour cream, blending thoroughly. Fold in corn kernels. Pour half of the batter into the prepared pan. Cover with grated cheese and chiles. Pour remaining batter over top. Add bacon bits if desired. Bake 30-40 minutes. May be stored in freezer up to 2 months. Makes 9-12 servings.

Mary Lorber

SWEET BREAD (PAO DOCE)

2 pkg. active dry yeast
1/2 cup warm potato water
3 Tbsp. sugar
1 cup mashed potatoes
1/8 tsp. ginger
1/2 cup milk
2 tsp. salt
6 eggs
1-3/4 cups sugar
1/2 cup butter or oleo, melted
8 cups flour

Dissolve yeast in potato water. Stir in 3 Tbsp. sugar, potatoes and ginger. Cover, and let rise until doubled. Scald milk; add salt and cool to lukewarm. In small bowl of electric mixer, beat eggs. Gradually beat in the remaining sugar. Stir into yeast mixture. Add butter and mix well. Stir in 2 cups of flour, then the milk. Add 2 more cups of flour and beat 5 minutes. Stir in enough remaining flour to make a stiff dough.

Place on lightly floured board and knead in remaining flour until dough is smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease the top, and cover. Let rise until doubled.

Grease four loaf pans. On a lightly floured board, divide the dough in fourths, shaping each into a loaf. Place in prepared pans and cover. Let rise until doubled. Preheat oven to 325 degrees. Bake for 45 minutes or until done. Makes four loaves.

Note: I got this recipe from my Grandma Mederios-Silva.

Betty Armacost

WHITE BREAD

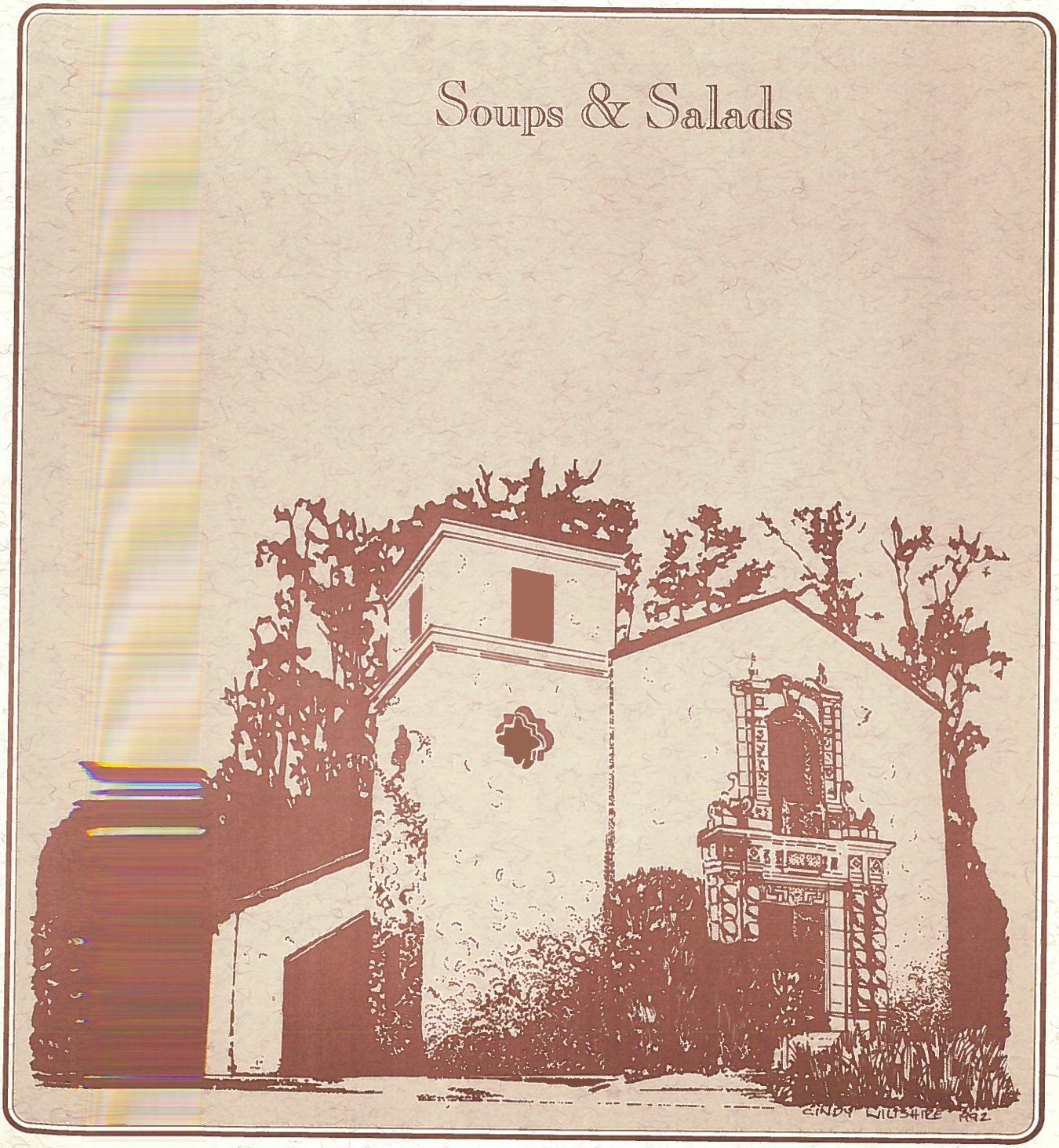
2 pkg. yeast
2 Tbsp. sugar
1-1/2 cups water
1 cup flour
1 cup milk
2 Tbsp. sugar
3 Tbsp. margarine
1 Tbsp. salt
3 cups flour

Combine first four ingredients and let sit for 1/2 hour. Scald milk, 2 Tbsp. sugar, margarine and salt. Cool to warm and mix with first mixture. Add 3 cups flour to make a stiff dough. Dump out on heavily floured bread board (@ 2 cups) and knead for 10 minutes.

Put in bowl greased with margarine and cover, leaving in a warm place. Allow to rise for 30 minutes. Punch down and place in 2 margarine-greased loaf pans; cover and allow to rise another 30 minutes. Bake at 350 degrees for 30 minutes. Cool on racks and butter tops.

Erin Fredericks

Soups & Salads



THE MAIN POST CHAPEL

This two-story, cruciform church with attached three-story bell tower was completed in 1932 at a cost of $40,000. The following year, a bronze bell was purchased for $307.20. The Main Post Chapel was formally dedicated by Major General Malin Craig, Commanding General of the 9th Corps Area, who later became Chief of Staff of the Army.

Architecturally, the building is of the "Spanish Colonial" or "Mission Revival" styles designed to perpetuate the Spanish heritage of the Presidio. The portal is decorated with stone pillars and cast-concrete ornamentation that represent a mission-inspired Spanish baroque frontispiece. The roof is red Spanish tile, and the doors and trim are oak. The stained-glass windows were designed by Willemina Ogterop with themes depicting virtues of military character (there are twelve in the sanctuary, three in the apse, and eight on the side walls). The 30th Infantry Memorial Window is above the main entrance.

In addition to decorative stained-glass windows are replica "colors" or standards of various military organizations that have served at the Presidio through the years. The interior walls also hold many memorial plaques that mark the passing of individual soldiers and family members. Since 1975, memorial plaques have been placed in the Memorial Garden just south of the chapel.

On the outer south wall of the chapel--now enclosed in a covered porch--is a fresco mural entitled "The Peacetime Activities of the Army." It was painted in 1933 by Victor Arnautoff, a Ukrainian born in 1896 who is generally considered one of the leading mural artists in the country. Painted as part of a Depression-era project for unemployed artists, this mural is one of three that Arnautoff painted in San Francisco. The other two are at Coit Tower and George Washington High School.

Today, the Main Post Chapel continues to serve the needs of the Protestant members of the Presidio garrison. Weekly services are held there on Sundays, and other special religious events are scheduled throughout the year.

SOUPS AND SALADS

Health and fitness (not to mention mandatory weight standards!)have long been a part of military life, so it's no wonder healthful fare like soups and salads continue to gain popularity. Many of the recipes included in this section have been taste-tested at pot-luck salad luncheons, office parties, and the perennial chili cook-off. This section includes three categories:

- Soups with Meat
- Soups without Meat
- Salads

SOUPS WITH MEAT

CARROT CHOWDER

1 lb. ground beef, browned and drained
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup diced green pepper
4 cups tomato juice
1-1/2 cups water
2 cans cream of celery soup
2-1/2 cups grated carrots
1 tsp. sugar
1/2 tsp. garlic salt or minced garlic
1/3 tsp. marjoram
Salt and pepper to taste

Mix all ingredients in soup pan. Cook until tender, about 30 minutes. Add grated Swiss cheese on top.

Kim Nelson

CHICKEN CHEESE SOUP

1 whole chicken
2 cups water
1/3 cup diced celery
1/3 cup diced carrots
1/3 cup chopped onions
1 can (10-3/4 oz.) cream of chicken soup
1/2 cup milk
1 cup grated cheddar cheese

Boil chicken breast in water for 20 minutes or until tender. Remove chicken, reserving 1 cup of the broth. Cut chicken into pieces. Add vegetables to the broth and simmer, covered, for 10 minutes or until tender. Gradually stir in soup, milk, chicken, and cheese. Serves 6.

Patty Anderson

CHILI

1/2 lb. hamburger meat, browned
4 cans red kidney beans
1 can tomato sauce
1 can stewed tomatoes
1 can tomato soup
2 tsp. dried onions
Season-all to taste
2 Tbsp. chili powder
2 beef bouillon cubes or 2 tsp. instant bouillon

Mix all together and bring to a boil. Simmer 2 hours, stirring occasionally.

Martin Wanecek

NEW ENGLAND CLAM CHOWDER

2 Tbsp. bacon renderings
2-3 medium onions, chopped
6 potatoes, diced
5-6 small cans minced clams
1 can evaporated milk
About 1/2 lb. cooked and crumbled bacon
1 can white corn and juice
1 qt. whole milk
1 stick butter
Salt to taste
White pepper to taste
Parsley flakes

Fry bacon crisp (be careful not to burn it!) and drain, leaving 2 Tbsp. renderings in soup pot. Crumble bacon and set aside. Saute onions in soup pot, but do not brown. Drain juice from all cans of clams and add to onions. Add potatoes and simmer until tender. Add corn and juice until mixture reaches consistency desired. Save rest of juice for flavor, if needed.

Add clams, evaporated milk, and up to 1 qt. of whole milk according to consistency desired. Do NOT boil! While heating, add salt, white pepper and butter. Add small amount of chopped parsley and heat on low for 20-30 minutes. Reheat for maximum flavor--in fact, this is best if served the next day. Sprinkle crumbled bacon in soup. Serves 6.

Linda Mallory

CLAM CHOWDER (NEW ENGLAND STYLE)

1 qt. homogenized milk
1/8 lb. butter
12 strips bacon, sliced medium thin
1 large Bermuda onion
3-4 new potatoes (about 1 lb.)
2 cans (7-1/2 oz.) minced clams
1 tsp. Worcestershire sauce
Onion salt
Salt and pepper
Beau Monde

Place milk and butter in double boiler over low heat. Cut bacon strips into pieces 3/4" wide and fry over low heat. Dice onions and put into frying pan with partially fried bacon; cover and continue cooking. Pare and cut potatoes into 1/4" slices; place in boiling, salted water and cook for 8 minutes--until not quite done. Drain and leave covered.

Drain clam juice and save it. Add clams to the bacon and onions in frying pan, add 1 oz. of butter to keep things juicy, and heat together without scorching.

Dump contents of frying pan into milk and butter in the double boiler. Add potatoes and clam juice. Finally add Worcestershire and seasonings to taste. Simmer everything for at least 10 minutes and serve in soup bowls.

Note: This recipe has been tested by "Mrs. Murphy" (overalls optional).

Kelso Gordon Clow, Colonel, USA Ret.

CUBAN BLACK BEAN SOUP

1 pkg. black beans
1/4 cup butter or margarine
3 large onions, chopped
3 stalks celery, chopped
1/2 cup parsley, minced
2 cloves garlic, crushed
1/4 tsp. oregano
1/4 tsp. coriander
2 smoked ham hocks
6 cups beef broth (cubes or powdered)
5 cups water (or less)
1/2 tsp. salt
1/4 tsp. cayenne pepper (or less)
2 bay leaves, crushed
3 Tbsp. lemon juice
1/2 cup rum (important)

Soak beans overnight. In large, heavy kettle, melt butter or margarine. Add onions, celery, parsley, garlic, oregano and coriander. Cook over low heat for 10 minutes. Add remaining ingredients and heat through.

Anne M. Celenta

EGGPLANT SUPPER SOUP

2 Tbsp. olive oil
2 Tbsp. butter
1 medium onion, chopped
1 lb. lean ground beef
1 medium eggplant, diced
1 clove garlic, minced
1/2 cup chopped carrots
1/2 cup chopped celery
1 large can (1 lb. 12 oz.) pear-shaped tomatoes
2 cans (14 oz. each) beef broth
1 tsp. salt
1 tsp. sugar
1/2 tsp. pepper
1/2 tsp. nutmeg
2/3 cup elbow macaroni
2 Tbsp. minced parsley
Grated Parmesan cheese

Heat oil and butter in a Dutch oven. Saute onions until limp, about 3 minutes. Add meat and stir over heat until no longer pink. Add vegetables and seasonings, breaking up the tomatoes, and stir. Cover and simmer for 30 minutes.

Add macaroni and parsley and simmer an additional 15 minutes or until macaroni is tender. Serve in large, heated soup bowls. Sprinkle Parmesan cheese on top. Makes 6 to 8 large servings.

Marge Koehl

HEARTY TURKEY STEW

1 pkg. (1-1/2 lb.) turkey breast tenderloins
3-4 Tbsp. olive oil
8 small red potatoes, quartered
4 medium carrots, sliced 1/2" thick
1 large onion, chopped
4 cloves garlic, minced
2 Tbsp. flour
1 can (10-3/4 oz.) chicken broth
1 cup dry red wine
1 tsp. thyme leaves
1/4 to 1/2 tsp. black pepper
8 oz. fresh mushrooms, cleaned and sliced in half
1 cup chopped fresh parsley

Heat oven to 350 degrees. Cut turkey in 1/2" thick slices. Heat oil in 5-qt. dutch oven over medium-high heat until sizzling, about 1 minute. Place turkey, vegetables, and garlic in pan. Cook, stirring frequently, until turkey is no longer pink (about 10 minutes).

Sprinkle flour over turkey mix. Cook and stir 1 more minute. Add broth, wine, thyme and pepper. Bring to a boil and add mushrooms. Pour into ungreased baking dish and bake at 350 degrees for 45-50 minutes or until vegetables are tender. Stir in parsley right before serving. Makes 5-6 servings.

Sherri Miller

MANHATTAN MINESTRONE

1 medium onion, diced
1 clove garlic, minced
2 tsp. margarine
1/2 lb. ground beef
8 cups water
5 beef bouillon cubes
1 tsp. salt
1/4 tsp. basil
1/8 tsp. pepper
1/4 tsp. ground caraway seeds
1 cup sliced carrots
1 cup sliced celery
2 cups diced cabbage
10-oz. pkg. frozen spinach
1-1/2 cups cooked rice
1 cup seasoned tomato sauce

Saute diced onion and garlic in margarine. Add ground beef and cook. Add water, bouillon cubes, and spices. Add vegetables. Simmer 15 minutes, then add rice and tomato sauce. Simmer another 10 minutes and serve. Quick, easy, delicious! Serves 6.

Diana B. Wisniewski

MEATBALL SUPPER BOWL SOUP

1 lb. ground beef
1/4 cup chopped parsley
1 tsp. salt
1/4 cup water (for meatballs)
2 Tbsp. butter or margarine
1 Tbsp. bottled steak sauce
6 cups water (for soup)
1 env. dry onion soup mix
1 cup chopped celery
1/2 cup uncooked rice
1/2 cup grated raw carrots

Mix ground beef with parsley, salt, water, and steak sauce. Shape into 36 small balls and brown in butter or margarine. Heat the 6 cups water to boiling in a kettle. Stir in soup mix, celery and rice. Cover and cook 15 minutes. Stir in carrots and meatballs. Cook 5 minutes or until rice is tender. Ladle into soup bowls and garnish with parsley sprigs.

Sharon R. Crocetti

MULLIGATAWNY SOUP

1/2 cup diced onion
1 diced carrot
2 stalks diced celery
1/4 cup butter or olive oil
1-1/2 Tbsp. flour
2 tsp. curry powder
4 cups chicken broth
1/4 cup diced tart apples
1/2 cup cooked rice
1/2 cup diced cooked chicken
1 tsp. salt
1/4 tsp. pepper
1/8 tsp. thyme
1/2 cup hot cream

Saute vegetables in butter or olive oil. Stir in flour and curry powder, cooking about 3 minutes. Add chicken broth and simmer for 30 minutes. Add apples, rice, chicken and seasonings and simmer for 15 more minutes. Before serving, stir in hot cream.

Josie P. Harrison

POLISH SAUSAGE SOUP

1 Polish sausage ring, finely chopped
1 large onion, chopped
2 potatoes, finely chopped
1-1/2 cups finely chopped celery
1 can whole kernel corn
1 can kidney beans
2 cans tomato puree
3 cups water
2-3 jalapeno peppers, chopped (optional)

Combine all ingredients except peppers in a soup pot. Bring to a boil, reduce heat and simmer until sausage and potatoes are cooked and soup has thickened to desired consistency. Season with salt to taste and add jalapeno peppers if desired. Serve hot. Makes 4 servings.

Linda J.M. Adkins

SEAFOOD CHOWDER

1 lb. bacon
1/2 cup chopped onions
2 cloves garlic, minced
2 cups diced fresh potatoes
2 cups diced fresh carrots
2 cups peas, fresh or frozen
2 cups dried potato flakes
3 cups milk (fresh or powdered)
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. mace
2 Tbsp. butter or margarine (optional)
Variety of chopped fresh clams (or 3-4 small cans), fresh fish, oysters, scallops, other seafood

Fry or broil bacon until crisp. Reserve 1 Tbsp. bacon grease to lightly fry onions and garlic until tender. In large soup pot, add all vegetables except potato flakes. Add water to pot until vegetables are covered. Boil until vegetables are tender. Add remaining ingredients (except potato flakes) and bring to a boil again. Turn stove off. Add potato flakes, mixing through. Cover and let stand.

Note: If you use fresh seafood, cut it up and fry in bacon grease along with onions and garlic.

Borgie Gray

SOUP SURPRISE!

1 small can button mushrooms
1 can artichokes, quartered (NOT marinated)
1 small can sliced water chestnuts
1 regular can cream of mushroom soup
1-1/2 soup cans of milk
1/2 tsp. garlic powder
1 small can of small-size shrimp
1 can cream of celery soup
1/2 tsp. curry powder
Parsley for garnish

Combine all ingredients in a crock pot. Cook for 4 hours on lowest heat setting.

Jane Fredericks

TACO SOUP

1 lb. hamburger
1/2 cup onion, chopped
3 cups water
1 can (16 oz.) pinto beans, with juice
1 can (16 oz.) tomato sauce
1 env. taco seasoning
1/4 cup green peppers (optional)

Brown hamburger in a 5-qt. pan. Add onions and cook until transparent. Drain fat and add remaining ingredients. Blend well and simmer 15 minutes or longer. Serve with condiments on top: grated cheddar cheese, tortilla chips, sour cream, and chopped avocado.

Debi Davis

TORTILLA SOUP

1 onion, chopped
1 jalapeno pepper, chopped
2 Tbsp. oil
2 lb. stew meat
1 can (14-1/2 oz.) tomatoes
5 oz. Mexican stewed tomatoes
1 can (10-1/2 oz.) beef broth
1 can (10-3/4 oz.) chicken broth
1 can (10-3/4 oz.) tomato soup
1-1/2 cans water
1 tsp. ground cumin
1 tsp. chili powder
1 tsp. salt
1/2 tsp. lemon-pepper seasoning
2 tsp. Worcestershire sauce
3 Tbsp. Tabasco sauce
4 tortillas, cut
1/2 cup grated cheddar cheese

Saute the first 5 ingredients in a large kettle. Add remaining ingredients except for tortillas and cheese. Simmer 30 minutes. Add tortillas. Cook another 10 minutes. To serve, top each bowl with cheddar cheese. Serves 6.

Note: If you do not like spicy food, omit jalapeno pepper and Tabasco.

Patty Anderson

SOUPS WITHOUT MEAT

CHILLED AVOCADO SOUP

2 ripe avocados, peeled and chopped
1 pt. sour cream
1 medium yellow onion, chopped
2 cans (14 oz. each) regular strength chicken broth or more if needed
2 Tbsp. lemon juice
Salt and pepper to taste

Puree everything but the salt and pepper in food processor or blender. If too thick, add more chicken broth to thin. Season to taste and chill. Serve very cold.

Katalin K. Winegard

ALLIOPHILIAC'S (LOVER OF GARLIC) PARADISE

6 cloves garlic
3 Tbsp. olive oil
6 cups chicken broth
6 eggs
6 slices of toast

Fry garlic in olive oil, removing when golden brown. Add chicken broth to the oil and bring to a boil; simmer. Poach eggs in the broth and oil. Serve with broth over toast.

Colonel & Mrs. Stanley J. Grogan

ASPARAGUS SOUP

2 Tbsp. butter
2 Tbsp. flour
1/2 pt. chicken stock
1/2 pt. milk
Salt and pepper to taste
12-oz. can asparagus

Melt butter in soup pan. Stir in flour and cook 1 minute. Blend in stock and milk. Bring to boil, stirring constantly, until sauce thickens. Add seasonings. Add asparagus and juice from can. Cover and simmer for 15-20 minutes. Puree and return to pan. Serve hot. Serves 4 as a starter, 2 as a main course.

Kim Nelson

BROCCOLI CHEESE SOUP

2 Tbsp. oil
1 onion, chopped
4 cups water
4 Tbsp. chicken bouillon
Garlic powder to taste
Pepper to taste
1 bunch fresh broccoli, cut into bite-sized pieces
8 oz. noodles
2 pt. half-and-half
2 lb. Velveeta, cubed

Saute onion in oil in bottom of large pot. Add water, seasonings, and broccoli. Cook until broccoli is bright green. Add noodles and cook until tender. Add half-and-half and Velveeta, heating through gently. Serves 6-8.

Mary Lorber

CHEESE SOUP

1 qt. water
1 large onion, chopped
1 cup celery, chopped
4 chicken bouillon cubes
2 cans cream of chicken soup
2-1/2 cups raw potatoes, cubed
1 cup carrots
8 oz. broccoli
8 oz. cauliflower
1 lb. Velveeta, cubed

Boil water, onion, celery, and bouillon for 20 minutes. Add the vegetables and cook until they are done. Add soup and cheese, cooking slowly until cheese melts.

Helpful hint: To make it really easy, substitute a 16-oz. bag of frozen carrot/broccoli/cauliflower mix for the vegetables.

Erin Fredericks

CREAMY CARROT SOUP

1 Tbsp. butter or oil
1 lb. carrots, thinly sliced
1/2 lb. small white potatoes, quartered
5 cups defatted or low-fat chicken stock
1/4 tsp. white pepper
Salt to taste
3 medium leeks, rinsed and thinly sliced (whites only)
1 large stalk celery, thinly sliced
1-1/2 tsp. dried tarragon leaves, crushed

Despite its name, this elegant soup uses no cream. Potatoes are the thickening secret!

Use large, heavy soup pot. Bring all ingredients to a boil, cover, and cook over medium heat until carrots are very soft--about 20 minutes. In blender, puree soup in manageable batches. Return pureed soup to pot and reheat before serving. Garnish with chopped watercress or a few crushed, dried tarragon leaves.

Katalin K. Winegard

CARROT SOUP

2 Tbsp. butter
1/2 cup chopped onion
4 cups chicken broth
3 cups sliced carrots
1/2 cup diced (1/4") potatoes
1/2 tsp. sugar
1/2 tsp. orange rind
1/4 tsp. nutmeg
1/4 tsp. salt
1 cup half-and-half

In medium saucepan, melt butter. Add onion and cook gently until transparent, about 5 minutes. Add chicken broth, vegetables and seasonings. Bring to a boil, cover, and simmer until vegetables are very soft--about 10 minutes. In electric blender, whirl mixture, half at a time. Return to saucepan and stir in cream. Reheat. Makes 6 cups.

Christel Ludwig

COLD CUCUMBER SOUP

4 pt. sour cream
2 tsp. dill
2 tsp. Worcestershire sauce
1/2 tsp. celery salt
2 Tbsp. "ReaLemon" lemon juice
1/2 tsp. pepper
1/2 tsp. salt
4 green onions, chopped
6 medium cucumbers, peeled, seeded & chopped

Place all ingredients in a blender or food processor and process until smooth. Chill thoroughly.

Note: Cut the salt when recipe is doubled or soup is too salty.

Josie P. Harrison

FRENCH ONION SOUP

2 medium sweet onions (5 cups onion rings)
1/4 cup butter
2 Tbsp. flour
2 cubes condensed beef bouillon
2-1/2 cups water
6 slices French bread, cut 1" thick
1/2 cup grated Parmesan or Monterey Jack cheese
1/2 cup Swiss or American cheese

Separate onions into rings. Saute in butter until soft and golden, about 20 minutes. Stir in flour. Gradually add bouillon and water. Bring to boil, then simmer 20 minutes. Toast bread lightly and place in oven-proof bowls. Ladle soup over bread and sprinkle with cheese. Bake at 425 degrees for 10 minutes.

Janette Cunningham

FRENCH ONION SOUP

6 cups yellow onions, thinly sliced
4 Tbsp. butter
1 Tbsp. oil
1 tsp. salt
1/2 tsp. sugar
3 Tbsp. flour
2 qt. boiling brown stock or 4 cans bouillon and 2 cans water
1/2 cup dry white vermouth
Salt and pepper to taste
Grated fresh pepper
1/4 cup cognac
1 to 2 cups grated Swiss or Parmesan cheese
French bread slices, toasted with thyme, chopped parsley, garlic and olive oil

Cook onions slowly with butter and oil together in heavy covered sauce pot for 15 minutes. Uncover. Stir in salt and sugar. Cook for 30-40 minutes, stirring frequently, over medium heat until onions are a deep golden brown. Sprinkle in flour and stir for 3 minutes. Add hot stock, vermouth, and seasonings to taste.

Simmer, partially covered, for 30 minutes. Stir in cognac in the last 2 minutes of heating. Ladle soup into crockery soup bowls. Top with freshly grated pepper, toasted bread slices, and cheese. Serve hot.

Judy Brown

IRISH CABBAGE SOUP

3 cups shredded cabbage
3 cups diced carrots
6 stalks thinly sliced celery
1/2 medium cauliflower, thinly sliced
2 medium potatoes, diced
1 large onion, diced
1/2 small bay leaf
3/4 tsp. salt
2 tsp. sugar
1/2 tsp. pepper
3 cups water plus 3 Tbsp. chicken granules
1-1/2 Tbsp. butter or margarine
3 cups fresh milk or 1 cup half-and-half plus 2 cups milk
Large pinch parsley flakes
Finely grated cheese

Cook vegetables with seasonings in water and bouillon until tender (20-30 minutes). Add milk, butter, and flour for thickening, if desired. Bring to a boil. Serve with grated cheese on top.

Note: Instead of cauliflower, I sometimes use fresh tomatoes and sliced Kielbasa. Any combination of vegetables may be used.

Marge Koehl

IRISH POTATO SOUP

2-3 lb. diced potatoes
2 large onions, sliced
Sliced leeks (optional)
5-6 cups water
3 Tbsp. mixture of FRESH parsley, thyme and sage
Salt and pepper to taste

Simmer all ingredients until vegetables are soft. Cool. Puree in blender. Return to saucepan. Add 2 cups milk and bouillon cube to water. Bring to boil. Serve hot with fresh chives.

Kim Nelson

JUDY SHETLER'S "MOST UNIQUE" VEGETARIAN CHILI

1 cup olive oil, divided
4 medium yellow summer squash
3 medium red onions
8 cloves garlic, minced
4 large sweet red peppers
2 cans (14 oz. each) stewed tomatoes, Mexican style
1 can (28 oz.) crushed tomatoes with basil
6 medium fresh tomatoes
2 small cans chopped green chili peppers
4 Tbsp. San Antonio style hot seasoning OR chili powder
3 Tbsp. ground cumin
2 Tbsp. dried basil leaves
2 Tbsp. dried oregano leaves
4 tsp. black pepper
1 Tbsp. crushed dried red chili peppers
2 tsp. salt
3 tsp. fennel seeds
1 cup chopped fresh cilantro
2 cans (14 oz.) dark kidney beans, drained
1 can (14 oz. each) garbanzo beans
1 cup chopped fresh dill
4 Tbsp. lime juice

In a food processor, slice the squash into thick julienne (or dice into 1/2" cubes) and saute in a large Dutch oven in HALF the olive oil, just until tender. Remove from oil and set aside. Add remaining oil to pan, julienne or dice the sweet red peppers and onions, and add them to the oil. Add the garlic and saute for 10 minutes.

Add squash and reduce heat to low. Add undrained canned tomatoes, chopped fresh tomatoes, chopped chili peppers, chili powder, cumin, basil, oregano, salt, pepper and fennel. Cook uncovered, stirring occasionally, for about 30 minutes. Add the drained kidney beans, garbanzos, fresh dill, lime juice and cilantro. Cook for another 15 minutes. Taste and adjust seasonings.

Notes: This is very good reheated the next day, but be careful not to overcook once the dill and cilantro have been added. Chopped green onions, sour cream and or/ shredded cheese make tasty garnishes. I often serve this chili over brown rice tossed with a little more fresh cilantro. The bean/rice combination makes for a complete protein source. This chili even tastes rather good cold, almost like a Mexican ratatouille, in hot weather. Make a big pot to share with friends!

Sandy Halsey

MINESTRONE SOUP

2 cups white navy beans
4 peppercorns
10 cups water
1/2 cup olive oil
1 clove chopped garlic
4 tsp. parsley, chopped
4 stalks chopped celery
3 onions, diced
2 cups tomatoes
2 cups cabbage, chopped
1 zucchini squash, thinly sliced
2 cups macaroni
Salt and pepper

Simmer beans and peppercorns in water for 40 minutes. Heat olive oil in a large pan. Gently fry garlic, parsley, celery and onions. Add tomatoes and cabbage. Bring to a slow boil and combine with beans. Cook slowly for 1 hour. About 15 minutes before serving, add zucchini and macaroni. Top with grated Parmesan cheese.

Notes: I don't use the cabbage because it gets a little strong after the second day. It's good, though, if you can finish the soup at one meal. Also, I suggest soaking beans overnight. I like to use more zucchini.

Martin Zdunich

HOMEMADE CREAM OF MUSHROOM SOUP

1 lb. mushrooms
1/2 cup butter or margarine
1 tsp. lemon juice
1 small onion, sliced
1/3 cup all-purpose flour
3-1/2 cups water
3 chicken-flavored bouillon cubes
1 tsp. salt
1/4 tsp. pepper
1 cup heavy or whipping cream

Trim stems from mushrooms and set aside. Slice mushroom caps thinly. In 4-qt. saucepan over medium-high heat, melt butter or margarine. Cook sliced mushrooms and lemon juice until mushrooms are just tender. Reduce heat to medium-low and, with slotted spoon, remove cooked mushrooms to a bowl. Cook onion and mushroom stems in remaining butter until onion is tender. Stir in flour. Cook 1 minute, stirring constantly. Gradually stir in water and bouillon, stirring until mixture thickens.

Ladle half of mixture into blender and blend until smooth. Repeat with other half. Return to pan, stir in salt, pepper, cream and mushroom slices. Reheat just until soup is boiling.

Anna Naigle

GREEN PESTO SOUP

3 cups shredded spinach, washed, stems removed
6 green onions, sliced
3 Tbsp. margarine
1 cup shredded leaf lettuce
2 potatoes, peeled and diced (about 2 cups)
8 cups water
1 tsp. salt
1/2 tsp. black pepper
1 cup broken pieces of thin spaghetti

PESTO:
2 cloves garlic, peeled
3 Tbsp. olive oil
2 Tbsp. basil
2 Tbsp. chopped parsley
2 cups spinach, washed, stems removed
1/2 cup water

In soup pot, saute spinach and green onions in margarine until tender. Stir in lettuce, potatoes, water, salt and pepper. Cover pot and simmer until potatoes are tender, about 25 minutes. Add spaghetti pieces and bring soup to a boil. Reduce heat and simmer for 6 minutes. Meanwhile, make pesto recipe by combining all ingredients in a food processor and blending until smooth. Mix pesto into soup and serve. Makes 11 one-cup servings.

Linda J.M. Adkins

SPICY LENTIL SOUP

4 oz. red split lentils
1 onion, chopped
1 carrot, sliced
3/4 pt. water
1/2 tsp. ground turmeric
2 tsp. ground coriander
1/4 tsp. chili powder
14-oz. can tomatoes
Salt and pepper
1/4 tsp. garam masala to garnish on top

Place lentils in large saucepan. Add onion, carrot and water. Gradually bring to boil, cover, and simmer for 20 minutes. Stir in the spices and tomatoes. Season with salt and pepper. Blend until smooth. Add enough water to equal 2 pints. Simmer for additional 10 minutes. Sprinkle with garam masala just before serving.

Note: If recipe is doubled, don't double spices; just add more water if needed plus a bouillon cube for taste.

Kim Nelson

LOW-CAL TARRAGON SQUASH SOUP

2 lb. butternut squash, peeled, seeded, coarsely chopped
2 cloves garlic, peeled and minced
2 cans (10-3/4 oz. each) chicken broth
1/2 cup water
2 slices stale bread, crusts removed
1/4 tsp. black pepper
1 tsp. dried tarragon or 1 Tbsp. fresh tarragon, chopped

In large pot, combine squash, garlic, chicken broth and water; bring to boil. Reduce heat and simmer until squash is tender--20 to 25 minutes. Tear bread into small pieces and add to squash mixture. Simmer additional 3 minutes. Puree hot soup in food processor or blender. Just before serving, stir in black pepper and tarragon. Makes 6 one-cup servings.

Linda J.M. Adkins

WILD RICE SOUP

1/4 cup wild rice
4 cups chicken stock
1/2 cup dried celery
1 can mushrooms
1/4 cup dried onion
1/2 cup green pepper
1/4 cup butter
1/2 cup flour
1/2 tsp. salt
1/2 tsp. garlic powder
1 cup half-and-half cream

Rinse rice well and cook in chicken stock. This takes up to 30 minutes in some cases. Meanwhile, saute celery, onions, mushrooms and green pepper in butter. Add flour and cook 1-2 minutes. Add chicken stock and rice, salt, pepper, and garlic powder. Soup can be frozen at this point. Stir a little hot soup into cream, then pour back into soup.

Erin Fredericks

COLD ZUCCHINI SOUP

3 to 4 small zucchini, cubed
2 Tbsp. olive oil
2 Tbsp. butter
2 onions, minced
1 clove garlic, chopped
4 cups chicken stock
Black pepper to taste
2 Tbsp. herbs (parsley, chives, oregano, basil)
1 to 2 Tbsp. lemon juice

Cut zucchini in cubes, salt, and place in sieve above bowl to drain for approximately 30 minutes. Heat oil and butter, add onion and garlic, and cook over low heat for 5 minutes. Do not brown.

Dry the zucchini and add it to onion mixture. Cook for 5 minutes. Add chicken stock and pepper and simmer for 15 minutes. Puree in blender half at a time. Add herbs and lemon juice. Chill overnight. Serve with croutons.

Christel Ludwig

SALADS

BEAN SALAD

2/3 cup sugar
2/3 cup wine vinegar
2/3 cup salad oil
Salt and pepper to taste
1 can red kidney beans
1 can garbanzo beans
1 can green cut beans
1 can wax beans
1/2 cup chopped onion
1/2 cup chopped celery

Mix sugar, vinegar and oil. Add salt and pepper. Let stand about 2 hours. Drain beans thoroughly. Mix together.

Trish Spear

BEAN SALAD

1 small can garbanzo beans
1 small can red kidney beans
1 small can wax beans
1 small can cut green beans
1 onion, thinly sliced
3/4 cup sugar
3/4 cup vinegar
3/4 cup oil
Salt and pepper
1/2 green pepper, thinly sliced
1 small can diced pimiento

Drain all cans and mix all ingredients. Mix ahead of time so they are well marinated. A small can of beets may also be added.

Trish Spear

BEST BROCCOLI SALAD

1 bunch broccoli flowerets
1/2 cup chopped red onion
1 cup raisins
1/2 cup chopped walnuts
Dressing:
1/2 cup oil
1/4 cup vinegar
Pinch of sugar
Mayonnaise (or use your favorite dressing), to taste

Cut broccoli flowerets into small bite-size pieces. Put all salad ingredients in salad bowl.

Mix dressing ingredients together. Pour over broccoli mixture and toss to moisten. May be made in large amounts.

Catherine J. Rufer

BOYSENBERRY NUT SALAD

1 pkg. (10 oz.) frozen boysenberries
Water
1 pkg. (3 oz.) lemon flavored gelatin
1/4 cup sherry
1 can (6 oz.) evaporated milk, chilled
1/2 cup chopped walnuts

Thaw the boysenberries. Drain, reserving liquid. Measure liquid and add enough water to make 1 cup. Heat the 1 cup liquid to boiling and add gelatin, stirring until dissolved. Add sherry. Cool, then chill until thick and syrupy (about 30 minutes).

Whip the chilled evaporated milk and fold into gelatin mixture. Fold in the boysenberries and nuts. Turn into a 1-qt. salad mold or individual molds. Chill until firm, at least 2 hours. Unmold on serving plate, garnish with crisp greens, and serve with honey-cream dressing.Serves 6-8.

Lucille Wiley

HONEY CREAM DRESSING

1 cup sour cream
2 tsp. honey
2 tsp. lemon juice

Mix together until well blended. Chill and serve. For those who are counting calories, substitute yogurt for sour cream.

Lucille Wiley

BROCCOLI/CAULIFLOWER SALAD

1 bunch broccoli
1 head cauliflower
1 small red onion
1 small green pepper
Dressing:
1/2 cup sugar
1/2 cup oil
1/3 cup vinegar
1 cup mayonnaise
1 Tbsp. Salad Supreme

Mix dressing. Pour over vegetables and mix well. Cover and refrigerate overnight. This will keep in the refrigerator for up to two weeks.

Esther Jennings

BROCCOLI SALAD

3 large broccoli (just flowerets)
2 cups raisins
1 lb. bacon, cooked crisp and cut in bits
1 red onion, chopped
1 cup unsalted peanuts
Dressing:
2 cups mayonnaise
3 Tbsp. sugar
4 Tbsp. apple cider vinegar

Combine first 5 ingredients. Mix dressing ingredients together and stir into salad.

Thomas F. Black
(Wife Jeanette's recipe)

BROCCOLI SALAD

2 heads broccoli flowerets
1 small red onion, chopped
1 lb. grated Mozzarella
1 lb. bacon, fried and crumbled
Dressing:
1 cup mayonnaise
1/2 cup sugar
1 Tbsp. vinegar

Mix dressing and pour over other ingredients, tossing well.

Debi Davis

BUFFET CHICKEN SALAD

1 pkg. chicken breasts, skinless and boneless
2 stalks celery, finely chopped
1 medium onion, finely chopped (green onions can be used)
1/2 to 3/4 cup seedless green grapes, halved
1 pkg. (8 oz.) sliced almonds, toasted
Mayonnaise, salt, pepper, lettuce

Cut chicken into bite-size pieces and stir fry. In a bowl, mix chicken with celery, onion, grapes, and mayonnaise. Season to taste. Serve on lettuce. Garnish with almonds.

Note: To toast almonds yourself, melt margarine in a pan, mix in almonds, and heat in 350-degree oven for about 15 minutes.

Diane L. Riley

BUTTER PECAN AND RAISIN SALAD

2 cups raisins
Large Cool Whip
2 pkg. butter pecan instant pudding
2 cans (6 oz. each) pineapple juice
2 cups marshmallows
2 cups salted peanuts, chopped

Soak raisins in hot water. Mix Cool Whip, pudding and juice. Drain the raisins well and add to the Cool Whip mixture. Add marshmallows and peanuts. Refrigerate overnight.

Opal Jones

CABBAGE SALAD

Cabbage
Green pepper

Dressing:
1/2 cup sugar
1 tsp. dry mustard
1 tsp. salt
1/4 of an onion, finely grated
1/3 cup vinegar
1 cup salad oil
1 Tbsp. celery seed

Mix chopped cabbage with chopped pepper. Make dressing by measuring sugar, mustard and salt into a mixing bowl. Add onion and a small amount of vinegar. Add oil gradually, beating constantly with an electric mixer. Add remaining vinegar and celery seed, beating at slow speed until mixture is thick and well blended.

Add dressing to cabbage/green pepper mixture. Use dressing sparingly so there is no surplus on the bottom of the bowl. Refrigerate remaining dressing in a tightly covered container.

Gladys Lindberg

CABBAGE SALAD

1 medium-to-large head of cabbage
1 medium head cauliflower
1 medium green pepper

Dressing:
2 cups Hellman's mayonnaise
1/4 cup sugar
1/3 cup Parmesan cheese, grated
8 slices bacon, fried crisp and crumbled

Wash and drain vegetables, using paper towels to dry cabbage. Chop cabbage and green pepper into bite-size pieces and cauliflower into small flowerets. Layer cabbage, cauliflower and green pepper, beginning and ending with cabbage, in a large Tupperware or Rubbermaid container with a tight cover.

To make dressing, mix mayonnaise and sugar. Spread over the last layer of cabbage, sealing to all edges of the bowl. Sprinkle with grated Parmesan. Cover and refrigerate overnight. Just before serving, add bacon to salad and mix well.

Shirley O'Leary

CHILI TACO SALAD

1 lb. ground beef
1 env. Taco seasoning mix
1 lb. can of tomatoes
1 can (15 oz.) kidney beans
1/2 cup water
Garnish:
1 head lettuce
1/2 lb. cheese, grated
Chopped tomatoes
Corn chips

Brown the ground beef and drain the fat. Stir in the seasoning, tomatoes, beans and water. For each serving, place generous handfuls of corn chips in a bowl; top with hot chili mixture. Garnish with shredded lettuce, cheese, and chopped tomatoes. Serves 4 to 6.

Pat Copeland

CHINESE CHICKEN SALAD

Marinade:
1/4 cup soy sauce
1/4 cup sugar
1 clove garlic, crushed
1 Tbsp. oyster sauce
1 tsp. chopped ginger root
1 Tbsp. sherry wine
1/4 tsp. Chinese 5 Spice
Dressing:
1 Tbsp. each lemon juice, soy sauce and sugar
1/8 tsp. celery salt
1/4 tsp. Chinese 5 Spice
2 Tbsp. salad oil
Salad:
1 lb. chicken breast
2 cups shredded lettuce
3/4 cup celery, sliced diagonally
1/4 cup green onion, sliced (2")
1 cut carrot
2-3 tsp. sesame oil
1/4 tsp. salt, dash pepper
1 bunch Chinese parsley
1 small green pepper
1 Tbsp. sesame seeds, toasted
1/3 lb. won ton skins, cut into 1/4" strips, deep fried

Combine marinade ingredients and pour over chicken, marinating for about 15 minutes. Fry and shred chicken. Combine dressing ingredients and mix well. Combine the remaining ingredients with the chicken, add the dressing, and toss well. Serve immediately.

Judy Busch

COLE SLAW

1 medium head of green cabbage
1/2 cup white distilled vinegar
1/2 cup water
2 large carrots, shredded
1 finely diced celery stalk
2-3 Tbsp. sweet pickle relish
2 tsp. sugar
2 tsp. chives or finely minced onion
Salt
Mayonnaise

Shred cabbage. Put 1/3 of it in a bowl and sprinkle with salt. Add another 1/3 and sprinkle with more salt. Add remainder, plus some more salt. Cover the cabbage with vinegar and water. Cover the bowl and let stand at least 24 hours. Drain. Add all other ingredients, using enough mayonnaise to make the cole slaw pliable. This cole slaw stays crisp and crunchy for almost a week.

Ruth L. Buynoski

CRANBERRY/APPLE SALAD

2 cans (1 lb. each) whole cranberry sauce
2 cups boiling water
2 pkg. (3 oz. each) strawberry jello
2 Tbsp. lemon juice
1/2 tsp. salt
1 cup mayonnaise
2 cups diced apples
1/2 cup chopped walnuts

Melt cranberry sauce on medium heat. Mix cranberry liquid, boiling water, and gelatin. Stir until dissolved. Add lemon juice and salt. Chill until mixture mounds on spoon. Beat mayonnaise until smooth. Fold mayonnaise, cranberry, apple and nut mixture into gelatin. Pour into 2-qt. mold. Chill overnight. Makes 10-12 servings. Substitute pecans for walnuts if you prefer.

Athena Mishtowt

CRANBERRY JELLO

1 cup boiling water
1 pkg. (3 oz.) raspberry jello
1 Tbsp. lemon juice
1 tsp. plain Knox gelatin
1 cup sour cream
1 can (1 lb.) cranberry jelly
Pecan halves
1 large can peach halves
Maraschino cherries

Add Knox gelatin to lemon juice. Let stand 5 minutes. Add jello, lemon juice and gelatin to boiling water. Stir until clear. Pour mixture into a blender and add the sour cream and cranberry jelly. Blend well and pour into mold. Set in refrigerator for 4 hours or overnight. Unmold on lettuce-lined platter. Decorate with pecan halves, and arrange peach halves around the edge. Put a cherry in the center of each peach.

Dora V. Provin

CRANBERRY SALAD

First layer:
1 env. unflavored gelatin
1 can (16 oz.) crushed pineapple
1 pkg. (3 oz.) cherry flavored gelatin
1 cup sugar
1 cup boiling water
3 Tbsp. lemon juice or vinegar
1 large orange, ground
1 cup fresh cranberries, ground
1-1/2 cups diced celery
Second layer:
1 pkg. (3 oz.) cherry flavored gelatin
1-3/4 cups boiling water
1 pkg. (8 oz.) cream cheese
1 Tbsp. lemon juice

First layer: Soften unflavored gelatin in 3 Tbsp. juice from pineapple. Dissolve cherry gelatin and mix with unflavored gelatin mixture and sugar in boiling water. Add vinegar or lemon juice. Squeeze orange and add juice to the mixture. Grind orange rind and cranberries, and add them along with the celery and undrained pineapple to the gelatin mixture. Pour into a 10-cup decorative mold and chill until set.

Second layer: Dissolve gelatin in boiling water. With a wire whisk, blend in cream cheese until mixture is perfectly smooth. Add lemon juice. Cool. Pour carefully on "set" cranberry layer. Chill again until set.

Unmold carefully and border with greens.

Mary K. Murphy

CRANBERRY WINE SALAD

1 pkg. (6 oz.) raspberry jello
1 cup boiling water
1 can whole cranberries
1 cup chopped nuts
2 cups crushed pineapple
1 cup port wine
1 small pkg. cream cheese
1 small carton sour cream
1/2 cup sugar

Dissolve jello in boiling water; cool 10 minutes. Mix in cranberries, nuts, pineapple and port. Do not drain fruit. Refrigerate until firm. Mix sour cream, cream cheese and sugar. Spread over jello and sprinkle with additional nuts.

Great with Thanksgiving/Christmas turkey!

Mrs. Pat Reid

CRUNCH SPINACH SALAD

1/2 lb. fresh spinach, torn into bite-size pieces
1 pkg. toasted slivered almonds
1/2 head small purple cabbage
1/2 cup raisins

Dressing:
1/4 cup sugar
1/2 cup diced onion
3/4 tsp. dry mustard
1/2 tsp. celery seeds
1/3 cup white vinegar
1/2 cup vegetable oil
Black pepper

Combine spinach, cabbage and raisins in a large bowl. Combine all dressing ingredients in a jar and shake well. Pour the dressing over the salad, add almonds and toss. Serves 6 to 8.

Mrs. Samuel Horton

EPICUREAN DRESSING

1 qt. Kraft mayonnaise
3/4 cup Wishbone Italian dressing
Fresh or frozen chives, according to taste

Mix together. To make pouring consistency, try 1/4 cup milk.

Jane Fredericks

FINGER JELLO

4 env. Knox gelatin
3 pkg. (3 oz. each) flavored gelatin
3 cups boiling water
1 cup whipping cream, unwhipped

In a large bowl, combine unflavored gelatin and flavored gelatin. Add boiling water and stir until gelatin is completely dissolved. Add cream and stir well.

Pour into a shallow baking pan (9 x 13") and chill until firm. To serve, cut into 1-inch squares. Makes about 100 squares.

Jason Spear

FISH APPLE SALAD

3-4 lb. fish (red snapper) scaled and cleaned
1 lemon
1 small onion
Medium-size tomato
1 small can sweet peas
1/2 cup chopped sweet pickles or sweet relish
1/2 yellow onion, finely chopped
1/2 stalk celery, finely chopped
3 hard-boiled eggs, chopped
1 small can pimientos, chopped
3 apples, diced
Mayonnaise
Salt and white pepper to taste

Marinate fish with lemon juice (1/2 to 1 lemon) and salt. Slice 1 small onion, medium-size tomato, and half stalk celery on top of the fish. Steam in a rectangular roaster/steamer lined with aluminum foil or cloth for about 30 minutes.

Cool, then flake. Mix the rest of the ingredients listed above. On a long, narrow platter, form the apple-fish mixture into the shape of a fish. Decorate with olives, chopped eggs, chopped boiled carrots, and chopped pickles or parsley.

Primi C. Ingojo

FRENCH BEAN AND GREEN PEA SALAD

1 can French-cut beans, drained
4 stalks celery, chopped
1 green pepper, chopped
1 tsp. salt
1 can early green peas, drained
1 can pimiento, drained and chopped
Dressing:
1 cup vinegar
1/2 cup salad oil
1-1/2 cups sugar
1 Tbsp. water
Dash of paprika

Mix first 6 ingredients together in a large bowl. Mix dressing ingredients. Pour over salad and let stand overnight in the refrigerator. Drain 1-1/2 hours before serving.

Henriette Gordon

FRENCH DRESSED CANTALOUPE

2 medium cantaloupes
2 medium tomatoes
1/2 green bell pepper
3 green onions
1/2 cup French dressing

Cut cantaloupes in half, crosswise, and seed. Scoop balls into a bowl, and smooth out the insides of the cantaloupe shells. Cut tomatoes into thin wedges. Dice the green pepper. Slice onions thinly, including part of the green tops. Combine vegetables and cantaloupe balls with French dressing (I prefer Girard's Champagne Dressing). Cover and chill 4 hours. Heap fruit and vegetables into shells and serve.

Major Ann M. Thornton

FRESH MUSHROOM AND BROCCOLI SALAD

1/2 cup sugar
1-1/2 tsp. salt
2 tsp. paprika
2 tsp. celery seed
4 Tbsp. grated onion
1/2 cup salad oil
1/2 cup cider vinegar
1 lb. fresh mushrooms, sliced
2 bunches fresh broccoli flowerets
3 green onions, chopped

Blend first 6 ingredients in blender. Add cleaned, prepared vegetables and marinate for at least 1 hour in the refrigerator. Makes 6 servings.

Nancy Brady

FRITO SALAD

1 head of iceberg lettuce
1 can "ranch style" beans
2 tomatoes, chopped
2 cups grated cheddar cheese
1 can chopped black olives
1 bottle Catalina dressing
1 bag of Fritos, crushed

Mix first 5 ingredients. Toss with Catalina dressing. Just before serving, add Fritos. This salad is great on hot days!

Patty Anderson

FROSTY CRANBERRY SALAD

1 can whole cranberry sauce
1 small can crushed pineapple
1 cup sour cream
1/2 to 3/4 cup walnuts

Mix well and pour into a loaf pan. Freeze. When ready to serve, defrost slightly. Cut into slices and serve with mayonnaise and a cherry.

Gola B. Berry

FROZEN SALAD

1 cup sour cream
1 env. Dream Whip (whipped)
3/4 cup sugar
1 Tbsp. lemon juice
1 tsp. pineapple flavoring
1 can (9 oz.) crushed pineapple
15 maraschino cherries, cut in half
1/4 cup chopped pecans
2 bananas
Dash of salt
Red food coloring

Blend all ingredients. Add a dash of salt, red food coloring and bananas last. Freeze in a foil-lined bread pan. Freezer wrap when firm. Slice to serve.

Patrecia Starbird

FROZEN STRAWBERRY SALAD

1 carton (8 oz.) whipped topping
1 can (16 oz.) strawberry pie filling
1 can (14 oz.) sweetened condensed milk
1 can (17 oz.) crushed pineapple, drained
1/4 cup lemon juice

Mix all ingredients. Put in a 9x13" pan and freeze. Serve frozen. Makes 10-12 servings.

Patty Anderson

FRUIT SALAD

1 cup crushed pineapple, drained
1 cup mini-marshmallows
1 cup mandarin oranges, drained
1 small pkg. jello, any flavor (no water)
1 small carton Cool Whip
12 oz. cottage cheese
1 pkg. slivered almonds, toasted in oven, for garnish

Mix all ingredients together. Chill several hours or overnight. Decorate top with mandarin orange pieces and toasted almonds.

Teena Larson

GELATIN SALAD

2 pkg. strawberry gelatin mix
2 pkg. frozen strawberries
3 bananas, sliced
2-1/2 cups crushed pineapple
1 cup sour cream

Dissolve gelatin in two cups of hot water and add immediately to frozen strawberries. Mix well and add bananas and pineapple. Pour half of mixture into 9x13" dish and chill until set. Spread sour cream over set portion; pour remaining half of gelatin mixture on top. Chill overnight. Cut in squares and serve.

Betty Armacost

GINGER ALE OR 7-UP SALAD

1 cup hot water
1 pkg. (3 oz.) lime jello
1 cup ginger ale or 7-up
1 chopped apple
1 pkg. (3 oz.) cream cheese, cubed
Chopped nuts
1 small can crushed pineapple

Dissolve jello in hot water. When cool, add remaining ingredients. Chill until set.

E-5 Kerry S. Bundy

GOLDEN GATE SALAD

16 oz. artichoke hearts (not marinated)
3/4 cup Italian dressing
4-1/2 cups chicken stock
2 cups rice
1 red onion, diced
4 oz. green olives, sliced
1 cup green pepper, diced
1/4 cup parsley, chopped
1-1/2 cup celery, diced
4 cups cooked chicken or turkey, cubed
1 cup mayonnaise
1 cup sour cream
1 tsp. curry powder
Salt and pepper
Tomato slices & carrot curls

Marinate artichokes 1 hour in Italian dressing. Drain and chop, reserving marinade. Cook rice in chicken stock and cool. Combine cooled rice, onions, olives, peppers, parsley, celery, chicken and artichokes.

Mix mayonnaise, sour cream, reserved marinade and curry. Add to rice mixture and combine thoroughly. Season to taste with salt and pepper. Refrigerate. Serve on lettuce-lined plate with tomato slices and carrot curls.

Alice Fujiwara

GOLDEN GATE PASTA SALAD

16 oz. cooked pasta
1-1/2 cups ranch dressing
1/2 cup olives
1/2 cup frozen sweet peas
1/2 cup chopped ham
1/4 cup shredded cheese (your choice)

Fold all ingredients together, chill 1 hour, and serve on a bed of lettuce.

Mr. and Mrs. Ronald Rivers

GOURMET SALAD

1 can whole green beans
1 can artichoke hearts
1 pkg. Good Seasons garlic dressing, prepared according to pkg. directions
1 head lettuce
1 red onion
1 small head cauliflower
3 oz. blue cheese, crumbled
Salt and pepper to taste

Marinate beans and artichoke hearts in garlic dressing. Add remaining ingredients and serve.

Kim Brooks

GRANDMA'S SNOW SALAD

1 can white cherries
1 can pineapple chunks
1 can pears
1 lb. marshmallows, miniature
Juice of 1 lemon
4 egg yolks
1/2 cup milk
2 tsp. sugar
1 cup cream, whipped

Drain fruit and cut into uniform pieces. Mix gently, add marshmallows, and sprinkle with a small amount of reserved fruit syrup. Cook lemon juice, egg yolks, milk and sugar until thick. Cool. Add whipped cream. Pour this mixture over fruit and fold in gently. Let stand 24 hours or overnight in refrigerator.

Nancy Carlson

ITALIAN BREAD SALAD FOR A CROWD

2 lb. crusty loaves, firm textured, Italian or French bread, sliced 1/2" thick and torn into 1" pieces
3 lb. firm ripe tomatoes, cut in 1/2" chunks
1 medium red onion, cut in half and thinly sliced
3 cups loosely packed fresh basil leaves, coarsely chopped
Dressing:
1-1/2 cups olive oil
1/2 cup white or red vinegar
1-1/2 tsp. finely chopped garlic
1-1/2 tsp. salt
1/2 tsp. ground black pepper

Put dressing ingredients in a large glass bowl and whisk until blended. Add remaining ingredients and toss until coated. Let stand 30 minutes to 4 hours at room temperature, tossing occasionally, or cover and refrigerate. Makes 26 cups, 20 servings, 288 calories per serving.

Sharon Crocetti

JELLIED BEET SALAD

1 jar (16 oz.) sliced pickled beets
1 pkg. (3 oz.) lemon gelatin
Cold water
1 cup boiling water
1/2 cup chopped celery
1/2 cup chopped walnuts
Lettuce leaves & lemon slices
Sour cream (optional)

Drain beets, reserving liquid. Add cold water to liquid to equal 1 cup. Chop beets. In medium bowl, dissolve gelatin in boiling water. Stir in beet liquid. Chill until slightly thickened. Fold in beets, celery and nuts. Spoon into lightly oiled 4-cup ring mold. Chill 2 hours or until firm. Unmold onto lettuce leaves and garnish with lemon slices. Serve with sour cream if desired. Makes 8 servings.

Jane O'Donovan

JELLO SALAD

3 cups boiling water
1 pkg. (3 oz.) lime jello
1 cup crushed pineapple
1 pkg. (3 oz.) lemon jello
8 oz. cream cheese
1 cup whipped cream
(whip 1 cup cream)

Add 1-1/2 cups boiling water to lime jello. Stir until dissolved. Chill until slightly thickened. Beat with rotary or electric beater until frothy, then add drained crushed pineapple. Put jello in mold and chill until firm. (Mold should be large enough to add the lemon jello with the cream cheese and whipped cream.)

Add 1-1/2 cups boiling water to lemon jello. Stir until dissolved and chill until slightly thickened. Beat, then blend in softened cream cheese and 1 cup whipped cream. Pour over first batch of jello and chill until firm.

Optional: Serve on lettuce leaves with mayonnaise thinned with pineapple juice for dressing. Particularly good served with ham.

Wanda Greer

LAYER SALAD

1 bunch raw spinach, washed
Salt, pepper, sugar to taste
1/2 lb. cooked bacon, crumbled
6 hard-boiled eggs, chopped
1 head iceberg lettuce, torn
1 box frozen peas, thawed
1/2 lb. Swiss cheese, slivered
1 large onion, sliced
1 cup sour cream
2 cups mayonnaise

In a deep, flat pot (a paella pan is fine), layer ingredients in the following order: coarsely torn spinach, salt, pepper 1 tsp. sugar, bacon, eggs, and onion. Tear lettuce and add peas, cheese and onion. Sprinkle salt, pepper and 1 tsp. sugar over all. Mix sour cream and mayonnaise. Spread thickly over top of salad, covering completely. Refrigerate, covered, for 6-8 hours. Cut as you would a pie and serve. Enough for a crowd.

Barbara J. Griffith

LETTUCE OR SPINACH CURRY CHUTNEY SALAD

2 bunches fresh spinach
or lettuce
4 apples, sliced
Peanuts and raisins
1/2 tsp. curry
4 Tbsp. lemon juice
1 Tbsp. brown sugar
3/4 cup olive oil

Remove spinach leaves from stems. Rinse leaves well and pat dry. Tear into bite-size pieces. Place in bowls with apple slices. Sprinkle with peanuts and raisins. Dress salad lightly with a mixture of chutney, curry, lemon juice, olive oil, and brown sugar.

Kim Brooks

MACARONI-CHICKEN SALAD

1 cup mayonnaise or salad dressing
1 Tbsp. lemon juice
1/4 tsp. salt
1/4 tsp. pepper
2 cups chicken, cooked and cut into small pieces
2 cups macaroni or pasta, cooked
2 medium celery stalks, chopped
1/2 cup frozen green peas, thawed
1/2 cup cashew halves, if desired

Mix mayonnaise, lemon juice, salt and pepper until blended. Toss with remaining ingredients; cover and refrigerate about 2 hours or until chilled. Makes 5 servings.

Pat Copeland

MANGO SALAD

1 can (27 oz.) mangos
3 pkg. (3 oz. each) lemon jello
8 oz. cream cheese

Drain and save juice from the mangos. Add enough water to the juice to make 1 cup of liquid. Dissolve jello in 3 cups of boiling water. In blender, mix the mangos, cream cheese, and the 1 cup of mango juice. Pour into a mold. Chill at least 24 hours. Makes about 16 servings.

Teena Larson

MOLDED SALAD

16 small marshmallows
1 cup pineapple juice
1 pkg. (3 oz.) lemon jello
2 pkg. (3 oz. each) cream cheese
1 can (no. 2) crushed pineapple
1/2 cup chopped nuts
2/3 cup mayonnaise
1/2 pt. whipping cream, whipped
2 pkg. (3 oz.) cherry jello

Melt marshmallows with pineapple juice. Pour hot mixture over lemon jello, stirring until jello dissolves. Stir in cream cheese and mix well. Add undrained pineapple and nuts. Cool. Blend in mayonnaise and whipped cream. Pour into a 9x13" pan. Make cherry jello according to directions, and pour on top of salad after it has cooled and set.

Mary Dorothy Lex

MOLDED GAZPACHO SALAD WITH AVOCADO DRESSING

Salad:
2 env. unflavored gelatin
3 cups tomato juice
1/3 cup red wine vinegar
1 tsp. salt
Dash of Tabasco sauce
2 small tomatoes, peeled and diced
1 medium cucumber, peeled and diced
1/2 medium bell pepper, diced
1 Tbsp. chives, chopped
1/4 cup onion, chopped
1/4 cup celery, chopped
1 can black olives, sliced
Dressing:
1 ripe avocado
2 Tbsp. lemon juice
1/2 cup light cream
1/2 cup sour cream
1 clove garlic, minced
1/8 tsp. sugar
1-1/2 tsp. salt
1 Tbsp. onion, grated
Dash of cayenne pepper

Sprinkle gelatin over tomato juice and stir over low heat until dissolved. Remove from heat and add vinegar, salt and Tabasco. Stir. Chill until partially set. Add vegetables and stir. Pour into a 1-1/2-qt. mold and chill until firm. Serve with avocado dressing.

Dressing: Peel and mash avocado with lemon juice. In a separate bowl, stir light cream into sour cream. Add seasonings. Stir in avocado and chill.

Marcia Rose

PINEAPPLE LIME VELVET

1 pkg. lime jello
1 cup boiling water
3 oz. cream cheese
2/3 cup crushed pineapple with juice
1/2 cup finely cut celery
1/2 cup heavy cream, whipped
Maraschino cherries

Add jello to water and stir until dissolved. Add cream cheese and beat with rotary beater until well blended. Chill until slightly congealed, then add pineapple and celery. Fold in whipped cream, lightly but thoroughly. Turn into a 3-4 cup mold that has been rinsed in cold water. Chill until firm. Unmold and serve on watercress. Garnish with cherries. Serves 6-8.

Evelyn A. Fishbein

PINEAPPLE WHEAT SALAD

1 cup raw wheat kernels
8 oz. cream cheese, softened
1 pkg. (6 oz.) vanilla instant pudding, dry
1 can (15 oz.) crushed pineapple with juice
1/2 cup nuts
3 tsp. lemon juice
1 container (9 oz.) Cool Whip

Wash wheat kernels thoroughly and soak overnight. The next day, simmer 1 hour and cool. (To hurry this process, spread cooked kernels on a cookie sheet and place in freezer while you assemble other ingredients.) Combine next 6 ingredients and mix with cooled kernels. Refrigerate until dinner.

Kim Brooks

POTATO SALAD

3 White Rose potatoes (best flavor)
Onion salt, to taste
MSG (quite a lot)
Salt and pepper to taste
Small jar pimientos, finely chopped
Mayonnaise to taste
Paprika to taste

Cook 3 large potatoes until done (20 minutes), but not to the point where they fall apart. Let cool and remove skins. Cut into small squares. Add onion salt, MSG, salt, pepper, pimiento and mayonnaise. After mixing and tasting, add more onion salt and mayonnaise, if desired. Mix well and sprinkle paprika on top. Let stand to blend flavors.

Note: This is the best potato salad I have ever eaten. I got the recipe from my sister-in-law. Be sure to use White Rose potatoes.

LTC Robert Steven

PRETZEL SALAD

1st layer:
2 cups crushed pretzels (not too fine)
3/4 cup melted margarine
3 Tbsp. sugar
2nd layer:
1 pkg. (8 oz.) cream cheese
1 cup sugar
1 carton (9 oz.) Cool Whip
3rd layer:
2 pkg. (3 oz.) raspberry jello
2 cups boiling water
2 pkg. (10-12 oz. each) frozen raspberries

Mix ingredients for first layer and spread in bottom of 10x13" pan. Bake 8-10 minutes at 400 degrees. Cool.

To make second layer, blend cream cheese and sugar. Fold in Cool Whip. Spread on cooled crust.

Dissolve jello in boiling water and stir in frozen berries. When partially set, pour over second layer. Refrigerate. Spread broken pretzels over top for garnish.

Notes: Also great with strawberry jello and frozen strawberries.

Pat Copeland

"PUYALLUP" PEA SALAD

1 bag frozen peas, thawed
1 can water chestnuts, sliced
6 slices bacon, cooked and crumbled
6 green onions, sliced
2 Tbsp. mayonnaise
Salt and pepper to taste

Mix all ingredients. This should be crumbly! Chill for 2 hours. Tastes great with French bread.

Patty Anderson

RAMEN NOODLE COLE SLAW

Dressing (serves 6):
1 Tbsp. sugar or 2 packets Equal
1/4 to 1/2 cup salad oil
3 Tbsp. rice vinegar
1/2 tsp. white pepper
Seasoning packet from Ramen noodles

Optional dressing (serves 12):
1/4 cup sugar
1 pkg. Ramen seasoning
1 Tbsp. sesame oil
1/3 cup rice vinegar
3/4 cup oil
1 tsp. pepper
1 tsp. Accent

Salad (double all ingredients if using optional dressing):
1/2 head cabbage, shredded
4 green onions, chopped
2 Tbsp. sesame seeds
1/4 cup sliced or slivered almonds
1 pkg. Ramen noodles, chicken flavored

Preheat oven to 350 degrees. Break apart Ramen noodles and spread on baking sheet. Add sesame seeds and almonds. Toast in oven 8-10 minutes, or until lightly browned. Set aside. Shred cabbage and chop onions. Mix dressing ingredients. Toss cabbage, onions and dressing up to 1 hour before serving. Add toasted ingredients just prior to serving. Toss.

Nancy Carlson

RED RASPBERRY SALAD

Bottom layer:
1/2 cup margarine, melted
2 Tbsp. sugar
2 cups pretzels, crushed

Middle layer:
1 cup whipped cream
8 oz. cream cheese

Top layer:
2 pkg. (6 oz. each) red raspberry jello
3-1/2 cups boiling water
2 boxes red raspberries.

Mix bottom-layer ingredients and press into a 9x13" pan. Bake 10 minutes at 350 degrees and cool.

Beat whipped cream and cream cheese together and pour over bottom layer. Refrigerate until set.

Mix top-layer ingredients together. Refrigerate until almost jelled. Pour over middle layer.

Jane Fredericks

SALAD WITH FRUITY DRESSING

1 head red lettuce
Orange sections
Pineapple chunks
Avocado slices
Juice of 1 orange
Juice of 1 lemon
1 cup salad oil
1 Tbsp. vinegar
1/3 cup sugar (or less)
1 tsp. salt
1 tsp. grated onion
1 tsp. paprika

Toss the lettuce, oranges, pineapples, and avocado slices together. In a lidded jar, mix remaining ingredients and shake well. Toss with the salad mixture.

Marion Kirk

SEVEN-UP SALAD

6 oz. lemon jello
2 cups hot water
2 cups 7-up
1 can crushed pineapple, liquid reserved
1 cup miniature marshmallows
2 large bananas, sliced

Topping:
2 Tbsp. butter
2 Tbsp. flour
1 egg, beaten
1/2 cup sugar
1 cup pineapple juice
1 cup whipping cream, whipped

Dissolve jello in hot water. Add 7-up, pineapple, marshmallows and bananas. Chill. Cook all topping ingredients except the whipping cream until thick. Cool. Fold in the whipped whipping cream. Place topping on firm jello. Top with grated cheese if desired.

Patrecia Starbird

SEAFOOD AND RICE SALAD

3 cups cooked rice
1 cup cooked shrimp, crab, or lobster (or mix all 3)
1/4 cup sliced pimientos
1/4 cup sliced green peppers
1/4 cup sliced celery
1/4 cup minced onion
1/2 tsp. salt
1/4 tsp. pepper
3 Tbsp. mayonnaise
2 tomatoes, cut in wedges
Crisp lettuce greens
1/2 cup Russian dressing
1 lemon, cut in wedges

In large bowl, combine first 6 ingredients. Cover and chill. Just before serving, stir in mayonnaise and seasonings. Toss. Spoon seafood mixture on crisp greens and garnish with tomatoes. Serve with Russian dressing and lemon wedges. Serves 6.

Note: This is our favorite recipe. We usually serve it with other salads at salad luncheons.

SGM and Mrs. Ronald D. Rillon

SHRIMP SALAD

2 cups fresh bean sprouts
1 can water chestnuts, sliced
2 cups cooked shrimp
1 cup chow-mein noodles
1/2 cup chopped celery
1/2 cup green pepper
1/4 cup minced green onions
3/4 cup mayonnaise
1 tsp. lemon juice
1 tsp. soy sauce
3/4 tsp. ground ginger
Lettuce leaves

Combine first 7 ingredients in a large bowl. Mix mayonnaise, lemon juice, soy sauce and ginger, blending thoroughly. Pour over shrimp mixture and toss well. Chill and serve on lettuce leaves.

Marcia Rose

SOY SAUCE SPINACH SALAD

1/3 cup salad oil
3 Tbsp. red wine vinegar
2 Tbsp. soy sauce
1 clove garlic, chopped
1 lb. fresh spinach (cleaned, deveined, torn)
1/2 to 1 cup bean sprouts
1 medium red onion, sliced
6 slices bacon, cooked, chopped

Combine the first 4 ingredients to make dressing. Refrigerate at least 24 hours. About 1/2 hour before serving, toss all ingredients together in a large bowl. Tastes best when spinach has time to wilt some.

Jana Cole

SPICED GREEN TOMATOES

5 lb. green cherry tomatoes
2 cups vinegar
1 Tbsp. broken cinnamon-stick pieces
1 tsp. allspice
5-1/4 cups sugar
1 Tbsp. white mustard seeds
1 tsp. whole cloves

Combine all ingredients in a large, heavy-bottomed pot. Cook over low heat until tomatoes are transparent. Remove the spiced tomatoes from heat and let stand overnight in the syrup. Pack the mixture in hot sterilized 1/2-pt. jars. Seal the jars immediately.

Katalin K. Winegard

STRAWBERRY OR RASPBERRY SALAD MOLD

1 pkg (3 oz.) strawberry or raspberry jello
1 cup boiling water
11 oz. cream cheese, at room temperature
1 cup sour cream
3 cups boiling water
1 pkg. (6 oz.) strawberry or raspberry jello
4 cups fresh or frozen strawberries or raspberries

Lightly oil a 10-cup mold. Dissolve the 3-oz. pkg. of jello in 1 cup boiling water and cool slightly. Mix gelatin, cream cheese, and sour cream in a blender or food processor until smooth. Pour into prepared mold and chill until firm.

Dissolve the 6-oz. pkg. of gelatin in 3 cups of boiling water and cool. Add fruit. Pour mixture on top of chilled cheese mixture and chill until firm.

Kara Brown

SWEETHEART STRAWBERRY JELLO

2 cans (10 or 14 oz. each) frozen strawberries
6 oz. strawberry jello
3 oz. lemon jello
2 cups boiling water
1 can (8 oz.) crushed pineapple
2 bananas, mashed
2 cups sour cream
Fresh strawberries or chopped nuts for garnish

Thaw strawberries. Dissolve jello in hot water. Add berries, pineapple, and bananas. Mix well. Put 1/2 mixture in a bowl or 9x13" pan and refrigerate until firm. When firm, spread sour cream over the top. Add remaining jello mixture and refrigerate until firm. Top with fresh strawberries or chopped nuts.

Margaret Radosevich

VINCE'S MARINATED CARROTS

2 lb. carrots
1 green pepper
1 large onion
1 can undiluted tomato soup
3/4 cup wine vinegar
1/2 cup salad oil
1 tsp. prepared mustard
1 cup sugar
Salt and pepper to taste

Peel carrots and slice in 1" pieces. Cook until just tender. Chop green pepper and onion in 1" pieces. Mix soup, vinegar, oil, mustard, sugar and spices in large bowl. Stir in warm carrots, green pepper and onion. Marinate in refrigerator for 2-3 days, stirring daily. Keeps for weeks in refrigerator. Serves 8-12.

Vince Kuhnhausen

THAI CHICKEN SALAD

1 head lettuce, shredded
2 Tbsp. oil
2 boneless chicken breasts, thinly sliced
1 carrot, thinly sliced
1 green pepper, thinly sliced
1 red bell pepper, thinly sliced

Spicy Thai dressing:
1/2 cup vegetable oil
2 Tbsp. white vinegar
2 Tbsp. sugar
1-2 Tbsp. soy sauce
2 Tbsp. peanut butter
1 tsp. minced garlic
1/2 tsp. crushed red peppers

Stir fry chicken in oil for 4-5 minutes. Add vegetables and cook an additional 4-5 minutes. Pour mixture over lettuce.

Mix dressing ingredients in a blender. Pour over lettuce and chicken mixture, tossing well. Serves 3-4.

Note: Dressing can be made ahead of time and reblended.

Marcia Rose

SWEET AND SOUR ZUCCHINI

1 tsp. dehydrated onion
3/4 cup sugar
1 tsp. salt
1 tsp. pepper
1/3 cup salad oil
2/3 cup cider vinegar
1/2 cup white wine vinegar
8 cups thinly sliced small zucchini (2-1/2 lb.)
1/2 cup chopped green pepper
1/2 cup chopped celery

Mix first 7 ingredients together. Combine with vegetables. Cover and chill several hours or overnight. Drain well. Serve on crisp salad greens. Serves 16.

Note: You can substitute 4 cans (1 lb. each) cut green beans, drained, for the zucchini.

Mary Lorber

Entrees

BUILDING 65

This unique, mansard-roofed, single-family dwelling stands out even amidst the other historic wooden buildings that grace both sides of Funston Avenue on the Main Post of the Presidio. Built in 1893 by San Francisco builder J.K. Dalmas, the building's original cost was $3,600. No other building on the Presidio relates to this style, and it is rarely seen on other Army posts.

It is a one-and-a-half story, wood-framed house with shiplap siding. Open and partially glazed porches are flat-roofed with chamfered posts that support a simple frieze-like fascia and cornice. A half story is contained in the mansard roof that rises from the simple cornice and fascia. Dormers with overhanging shed roofs are decoratively supported by convex brackets attached to the window surrounds. The front door and various first-floor windows show decorative Queen Anne-type glazing. The use of a mansard roof relates the building loosely to the Second Empire architectural style which reached its zenith in the United States earlier in the 19th century.

Although originally designed as "field grade" officer's quarters, for the past few years this gracious, historic building has been the quarters of the Sixth U.S. Army Command Sergeant Major.

ENTREES

Whether centered around an expensive cut of beef or an economical recipe suitable for serving the whole battalion, entrees continue to dominate most meals. While some of our selections are truly elegant, we're delighted to feature many company-worthy entrees that are easy on both the budget and the cook (important considerations in most military families!). Our entrees are divided into seven categories:

- Beef
- Fowl
- Pork
- Lamb
- Cheese
- Seafood
- Unique (like reindeer meat)

BEEF

BEEF CHILI

5 slices bacon
2 cups onions, chopped
2 cloves garlic, minced
2-1/2 lb. ground round or lean chuck
2 Tbsp. chili powder
2 tsp. ground cumin
2 tsp. leaf oregano, crumbled
2 tsp. paprika
1 tsp. leaf thyme, crumbled
1 tsp. fennel seeds, crushed
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. flour
2-5 cups tomato juice
1 can red kidney beans

In a Dutch oven, fry bacon slowly until crisp. Remove bacon and saute onions and garlic in bacon fat until soft. Add meat and cook over fairly high heat, stirring constantly with a wooden spoon to break up meat. Saute until meat loses its bright red color and juices evaporate.

Add seasonings. Cook, stirring gently, for 2-3 minutes. Sprinkle flour over the mixture and stir until absorbed. Crumble bacon and add to mixture. Stir in tomato juice. Cover and simmer gently for 45 minutes. Add beans and simmer for 15 more minutes.

Gerry Sternal

CHILI

2 lb. ground beef
2 large onions
2 large cans tomatoes
2 large cans kidney beans
1 Tbsp. vinegar
1 tsp. sugar
1/2 to 1 small can chili powder
Salt and pepper to taste

Brown meat and onions together. Mash tomatoes and add to meat mixture. Add remaining ingredients and simmer to desired thickness.

Susie Furgeson

MARGE'S MISTAKES

1 lb. hot sausage
1 lb. hamburger
1 lb. Velveeta cheese
1 tsp. oregano
1 tsp. garlic powder
1 tsp. A-1 Steak Sauce
1 loaf party rye bread

Brown sausage, then hamburger. Drain grease. Cut cheese in 1" chunks. Add to meat mixture with remaining ingredients (except bread). Melt and combine. Spread on party rye slices and bake at 350 degrees for 12-15 minutes. Broil for 1 minute. May be made ahead and frozen, then baked as needed.

Marge Koehl

BISCUIT CASSEROLE

1 pkg. baking powder biscuits (refrigerated pkg.)
2 lb. hamburger
1 jar Ragu sauce
1 medium onion, chopped
Cheddar cheese, shredded

Brown hamburger and drain excess fat. Add onions. Line bottom of 9x13" baking dish with biscuits. Add Ragu sauce to hamburger mixture and spread on top of biscuits. Top with cheese. Bake at 325 degrees for 30-40 minutes.

Colonel Michael J. Miech

HAMBURGER BEAN CASSEROLE

2 lb. lean hamburger
1 can (#2) pork and beans
1 can whole tomatoes
1 medium onion
1/2 cup brown sugar

Brown hamburger in large skillet. As it browns, combine beans, tomatoes and brown sugar in 2-qt. casserole dish. Slice onion and separate rings. Add hamburger and onions to remaining ingredients, mixing thoroughly. Bake, uncovered, at 350 degrees for 1 hour and 45 minutes. Remove and serve hot. Serves 6.

Kim Stokes Waldron

PIG IRON ENCHILADAS

1 onion, chopped
1 large can potatoes, chopped
1 medium can black pitted olives, sliced
3 Tbsp. butter
1/3 cup water plus enough flour to make a thick paste
1 lb. lean ground beef
1 lb. cheddar cheese, grated
1 large can Las Palmas Red Chile Sauce
1 egg
1 pkg. corn tortillas

Brown ground beef and onion together. Place drained mixture in a large bowl. Add 3/4-lb. cheese, potatoes and olives, mixing well. Warm chile sauce in a large frying pan. Add butter and egg, whisking to combine. Add flour paste to thicken.

Dip tortillas in sauce to warm and coat them, then fill them with meat mixture and roll up. Place enchiladas in a 9x13" baking dish. Pour left-over sauce on top and sprinkle with remaining cheese. Bake at 325 degrees for 15-20 minutes or until heated through.

Cindy Swift

BEEP'S FAVORITE CASSEROLE

1-1/2 lb. ground beef
1 medium onion
1 cup uncooked Minute Rice
3 Tbsp. (rounded) flour
1 tsp. salt
1 tsp. pepper
1 Tbsp. chili powder
2 cans whole kernel corn with juice
2 cans tomato soup

Heat oven to 350 degrees. Mix flour and seasonings and set aside. Grease bottom of a 3-qt. casserole dish, and pour uncooked rice in the bottom. Sprinkle 1/3 of the flour mixture on top. Mix ground beef and diced onion together and pat over the rice. Sprinkle 1/3 of the flour mixture over the ground beef. Pour the corn with juice over that and top with remaining flour mixture. Top with undiluted tomato soup. Bake for 90 minutes.

Jane Fredericks

"DUMP IT" CASSEROLE

1 can creamed corn
1 can Franco American spaghetti
1 can pitted ripe olives (save 1/4 cup olive juice)
1 can Hormel chili (no beans)
1 pkg. (12 oz.) corn chips
1 cup grated cheddar cheese

Mix all ingredients together in a buttered casserole, folding in the corn chips last. Bake at 375 degrees for 45 minutes to 1 hour.

Mrs. Earl S. Huntting

MAID RITES

1-1/2 lb. ground beef
1 medium onion, diced
1/2 tsp. pepper
1 Tbsp. chili powder
1 cup tomato ketchup
1 cup water
2 Tbsp. mustard
1 tsp. salt

Mix all ingredients together and simmer for 1 hour. This will reduce to a very fine mixture. Serve on hamburger buns.

LTC Steve Fredericks

MORE

2 lb. ground meat
1 onion, chopped
1 green pepper, chopped
1 lb. spaghetti, cooked and drained
1 can peas and juice
1 medium jar pimientos
2 cans chopped olives
1 can whole kernel corn and juice
2 cans (#2) tomatoes, chopped, with juice
1 lb. grated sharp cheddar cheese
Garlic salt to taste
Pepper to taste

Brown onion and pepper. Brown meat. Add remaining ingredients, except cheese, and mix well. Place mixture in casserole dish and sprinkle cheese over top. Bake at 350 degrees for 35 minutes. Makes two medium casseroles.

Teena Larson

TATOR TOT CASSEROLE

1 lb. hamburger
1 can cream of mushroom soup
1/2 can cream of celery soup
1 onion, chopped
1 bag Tator Tots, frozen
Shredded cheddar cheese

Brown hamburger and onion. Drain fat. Mix in soups. Place a layer of Tator Tots in the bottom of a casserole dish. Pour hamburger mixture over Tator Tots. Layer cheese over hamburger mixture. Add a final layer of Tator Tots and bake for 45 minutes at 375 degrees.

Janette Cunningham

ITALIAN SPAGHETTI

1 pkg. thin spaghetti
1-1/2 lb. ground chuck
2 Tbsp. oil
1 large onion
3 cloves garlic
1/2 bell pepper
1 can (12 oz.) tomato paste
3 cans water
1 can (8 oz.) tomato sauce
1 can (4 oz.) mushrooms, drained
1-1/2 tsp. salt
1-1/2 Tbsp. sugar
1-1/4 Tbsp. Italian seasonings
3 Tbsp. Parmesan cheese
Pinch of anise seed

On high heat, brown beef in oil and scramble until brown. Turn heat to medium and add onion, garlic and bell pepper. Saute until soft. Add tomato paste, 3 tomato-paste cans of water, tomato sauce, mushrooms and seasonings. Simmer uncovered 1-1/2 hours. Boil spaghetti in salted water and pour sauce over cooked pasta.

Shelly White

OLSON'S SPAGHETTI SAUCE

1 lb. ground beef
1 minced onion
1 minced green pepper
3 or 4 minced garlic cloves
1 can (8 oz.) mushroom pieces, with liquid
4 oz. wedge blue cheese
1 bay leaf
Dash nutmeg
1/3 bunch chopped parsley
1 tsp. dried oregano
1 can (28 oz.) peeled tomatoes
1 can (16 oz.) stewed tomatoes
1 small can tomato paste
1 cup red wine
Pinch thyme
12 drops Tabasco sauce

Combine all ingredients. Bring to boil, then cook on low heat, partially covered, for 4 to 4-1/2 hours, stirring every 30 minutes.

John Sergeant

LASAGNA

1 lb. ground beef
1 clove garlic, minced
1 Tbsp. fresh parsley, chopped
or 1 tsp. parsley flakes
1 Tbsp. basil
1-1/2 tsp. salt
1 can (1 lb.) tomatoes
2 cans (6 oz. each) tomato paste
7 noodles (or more)
3 cups large curd cottage cheese
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper
2 Tbsp. fresh parsley, chopped
or 2 tsp. parsley flakes
1/2 cup Parmesan cheese
1 lb. mozzarella cheese (sliced or shredded)

Brown meat and add next 6 ingredients. Simmer, uncovered, until thick, about 45 minutes to an hour. Cook noodles until soft; drain and rinse in cold water. Combine cottage cheese with next 5 ingredients. Place 1/2 noodles in baking dish, spread half the cottage cheese mixture on top, followed by half the mozzarella cheese and half the meat mixture. Repeat layers. Bake at 375 degrees for 30 minutes. Let stand 10-15 minutes before cutting.

E-5 Kerry S. Bundy

RIGATONI AND MEAT SAUCE

1 lb. box of rigatoni
2/3 cup chopped onion
2 cloves garlic, minced
1/4 cup olive oil
1 lb. ground beef
1 large can tomatoes
1 can (6 oz.) tomato paste
2 cups warm water
2 Tbsp. dry sweet basil
1/2 tsp. sugar (optional)
Salt and pepper to taste
Parmesan cheese

Brown onions and garlic in olive oil. Add ground beef and brown well. Add remaining ingredients and simmer 30 minutes, uncovered. Pour over cooked noodles and top with Parmesan cheese.

E-5 Kerry S. Bundy

LAZY LASAGNA

1 lb. ground beef or turkey
32 oz. cottage cheese
32 oz. spaghetti sauce
2 Tbsp. Italian seasoning
6 oz. mozzarella cheese, shredded
1 small onion
2 eggs
16 oz. lasagna noodles
1 tsp. garlic salt

Brown meat. Dice onion and add to browning meat. Mix spaghetti sauce with meat. In a bowl, mix cottage cheese, Italian seasoning and garlic salt. Coat 9x13" baking dish with non-stick cooking spray. Add 2 Tbsp. water to dish. Place dry lasagna noodles side-by-side in dish. Spoon a layer of meat mixture over noodles; spoon a layer of cottage cheese mixture over meat. Repeat with noodles, meat and cheese. For the final layer, use noodles and meat mixture. Cover with aluminum foil and bake at 350 degrees for 1 hour. Remove foil and sprinkle with mozzarella cheese. Let stand 10 minutes before serving.

Abigail Dolinger

MEDITERRANEAN GREEN AND WHITE CASSEROLE

8 oz. vegetable-based pasta (spinach, carrot or beet)
1 Tbsp. vegetable oil
1 onion, thinly sliced
1 lb. ground beef or turkey
2 cups canned tomatoes, with juice
1 can (8 oz.) tomato paste
1/2 tsp. oregano
1/2 tsp. basil
1/4 tsp. anise seed
1/8 tsp. nutmeg
1 clove garlic
1-1/2 cups cottage cheese
8 oz. cream cheese
1/2 cup sour cream or plain yogurt
2 Tbsp. green pepper, chopped
1-1/2 Tbsp. margarine, melted
1 cup Italian bread crumbs

Cook pasta al dente (about 7 minutes), drain, and set aside. In skillet coated with vegetable oil, brown onion and ground beef. Put tomatoes, paste, herbs and garlic in blender/food processor. Process thoroughly until smooth, like a sauce. Pour this mixture over ground beef and heat thoroughly.

In a separate bowl, combine cottage cheese, sour cream and green pepper, mixing well. In a greased casserole dish, layer 1/2 cooked pasta, all the cottage cheese mixture, and the other 1/2 pasta. (Do not mix.) Pour melted butter on top and add ALL the ground beef and sauce. Cover generously with Italian bread crumbs. Bake at 350 degrees, covered, for about 30 minutes

Linda J.M. Adkins

SWEET AND SOUR MEATLOAF

15 oz. tomato sauce
1/4 cup brown sugar
1/4 cup vinegar
1 tsp. dry mustard
1 egg
1/4 cup onion, chopped
1/4 cup crackers, crushed
1 lb. ground beef
1 tsp. salt
1/4 tsp. pepper

Mix first 4 ingredients and set aside. Mix remaining ingredients and shape in a loaf pan. Pour tomato mixture over meat loaf. Bake 60 minutes at 350 degrees.

Geri Margetts

MEAT LOAF

1-1/2 lb. ground beef chuck
1 cup soda cracker crumbs
8 oz. tomato sauce
3/4 cup onion, finely chopped
1/2 cup green pepper, finely chopped
2 large eggs, beaten
1 bay leaf, finely crushed
1-1/2 tsp. salt
1/8 tsp. dried thyme leaves
1/8 tsp. black pepper, freshly ground
1/2 cup catsup

Heat oven to 350 degrees. Grease large rectangular baking dish. In large bowl, combine all ingredients except catsup and mix well. Shape mixture into an oval loaf, 8" long, and place in center of baking dish. Brush with catsup. Bake 1 hour. Makes 8 servings.

Jane Fredericks

STUFFED MEATBALLS

1-1/2 lb. hamburger
1 pkg. fresh mushrooms (or 1 small can)
1/4 lb. mozzarella cheese
1 medium onion
1 can cream of mushroom soup
Garlic powder
Black pepper

Saute chopped mushrooms and onions. Roll hamburger into medium-size meatballs. Using your thumb, make indentations in meatballs large enough to stuff with desired amount of onion, mushroom and cheese mixture. Add garlic powder and pepper to taste. Form hamburger around stuffing to reform meatball. Slightly brown meatballs before placing them in a casserole dish. Pour 1 can cream of mushroom soup over meatballs, cover, and bake at 325 degrees for approximately 45 minutes. Remove and serve.

SFC Ralph Veney

PARMESAN MEAT BALLS

1 lb. ground round or chuck
1/2 cup soft bread crumbs
1/2 cup grated Parmesan
1 Tbsp. minced onions
1 egg, slightly beaten
1/2 cup milk
1 tsp. Accent
2 Tbsp. oil or margarine
1/4 cup flour
1/2 cup white wine
1 cup beef bouillon
1 can (4 oz.) sliced mushrooms or 1/2 -lb. fresh mushrooms
Salt and pepper to taste

Combine ground beef with bread crumbs, grated cheese, egg, milk, minced onion, Accent, salt and pepper. Gently form into balls. Brown balls in hot fat or oil. When browned on all sides, remove from pan and set aside.

Blend flour with pan drippings, adding bouillon, wine and mushrooms with liquid (if using fresh mushrooms, add 1/4-cup water). Add seasonings to taste and return meatballs to sauce. Cover and simmer for 30 minutes. Serve with hot rice.

Note: I make 6 meatballs.

Mrs. Phyllis M. Moore

MEXICAN CASSEROLE

1 dozen corn tortillas
2 lb. ground beef
3/4 cup sharp cheddar cheese, grated
2 cans green chilies, chopped
2 onions, chopped
2 cans golden mushroom soup
1 can water
1 clove garlic
1/2 tsp. oregano
1/2 tsp. black pepper
1/2 tsp. red pepper
1/2 tsp. chili powder

Brown meat and drain fat. Add spices. Break 4 tortillas and lay in bottom of large casserole dish. Mix soup with water. Layer meat, cheese, chiles, onion, and soup on top of tortillas. Continue layering. Bake for 30 minutes at 350 degrees. Cover and bake an additional 15 minutes.

Pat Copeland

BEEF CHORIZO ENCHILADAS

1 can (10 oz.) enchilada sauce
OR use recipe below
Oil for frying
1 can pitted black olives
1 lb. shredded cheddar cheese
Beef chorizo, warmed
(recipe follows)
1 yellow onion, grated
1 dozen corn tortillas

Dip corn tortillas, one at a time, in hot oil to soften. Dip in enchilada sauce. Put 2-3 Tbsp. beef chorizo, 1 black olive, and 1-2 tsp. grated onion on each tortilla. Roll and arrange in a shallow, buttered baking dish. Pour remaining enchilada sauce over enchiladas and sprinkle with cheese. Bake at 325 degrees for 25-30 minutes or until hot.

Nancy Carlson

ENCHILADA SAUCE

16 oz. tomato sauce
1 Tbsp. oregano
1 Tbsp. chili powder
1 to 1-1/2 cloves garlic
1/2 Tbsp. flour

Mix together and simmer until thickened.

BEEF CHORIZO

2 lb. lean ground beef
6 cloves garlic, finely chopped
1 tsp. salt
1/2 cup cider vinegar
1 tsp. pepper
5 Tbsp. (heaping) chili powder
1-1/2 tsp. oregano, mashed

Mix beef, garlic, and seasonings. Add vinegar and mix well. Refrigerate overnight. When ready to use, brown meat and use as a filling for beef enchiladas.

Note: This is much lower in calories than using pork for chorizo.

Nancy Carlson

TEXAS CASSEROLE

1 lb. ground beef
1 clove garlic
2 Tbsp. margarine
1/2 small can tomato sauce
1-1/4 tsp. salt
1/4 tsp. sugar
1 cup sour cream
3 oz. cream cheese
1 green onion, chopped
1/2 cup milk
6 oz. cooked noodles
1/2 cup grated cheddar cheese
1/2 can mushroom soup

Saute ground beef and garlic in margarine. Add tomato sauce, salt and sugar. Simmer for 20 minutes. Combine sour cream, cream cheese, onion and milk. In 9x13" pan, layer noodles, meat and cheese mixture. Top with cheddar cheese and soup. Bake at 300 degrees for 30 minutes. Freezes well.

Patty Anderson

SPINACH FANDANGO

1 lb. lean ground beef
1 medium onion, finely chopped
1 can (7 oz.) mushrooms
1 clove garlic, finely chopped
1 tsp. dried oregano
1/4 cup olive oil
2 pkg. frozen chopped spinach
1 can condensed celery soup
1 cup sour cream or plain yogurt
2 sticks Monterey Jack or Mozzarella cheese
Salt and pepper to taste
Pinch of paprika (optional)

In large frying pan, brown beef, onion, mushrooms, garlic, and oregano in olive oil. Place spinach, unthawed, on top of other ingredients and cover. Steam until spinach is thawed and mixable. Drain thoroughly, pressing liquid out if necessary. (Save liquid for minestrone or other soup.)

In medium casserole, mix semi-cooked ingredients with condensed soup and sour cream. Add salt and pepper. Cut cheese in thin strips and distribute on top. Bake uncovered in 350-degree oven for 25 minutes. Dust with paprika during last 5 minutes of baking.

Notes: This is a great hit at church suppers. You will be asked for the recipe!

Brigadier General Keith H. Kerr

DOUBLE-CRUST PIZZA CASSEROLE

3 cups all-purpose flour
3 cups packaged instant mashed potatoes
1-1/4 cups milk
1-1/4 cups margarine or butter, melted
1 lb. ground beef
1 lb. bulk Italian sausage
1 large onion, coarsely chopped
1 can (8 oz.) tomato sauce
1 can (6 oz.) pitted ripe olives, drained and halved
1 can (6 oz.) tomato paste
1/2 of 1.31 oz. pkg. Sloppy Joe seasoning mix (about 2 Tbsp.)
1/4 tsp. garlic powder
1-1/2 cups shredded Mozzarella cheese

Crust: Combine flour, potatoes, milk and margarine. Set aside.

Filling: In a 12" skillet or Dutch oven, brown beef, sausage and onion. Drain fat. Stir in tomato sauce, olives, tomato paste, seasoning mix and garlic powder.

Press half of the crust into the bottom and up the sides of a 9x13" baking dish. Spread filling over crust and sprinkle with cheese. Between waxed paper, roll remaining 1/2 crust into a 15x11" rectangle. Invert over filling. Trim edges, turn under, and crimp. Bake at 425 degrees for 30-35 minutes or until crust is golden. Let stand 5 minutes before serving. Makes 12 servings.

Alice Fujiwara

MEXICAN CORN BREAD

Batter:
2 eggs, well beaten
1 cup milk
1 cup yellow corn meal
1/2 tsp. soda
3/4 tsp. salt
1 small can creamed corn

Filling:
1 lb. ground beef
1/2 lb. cheddar cheese, grated
1 large onion
1 large bell pepper
2-3 jalapeno peppers, chopped

Brown ground beef, onion and peppers. Drain and set aside.
Mix batter ingredients together and pour half of batter into a well-greased, hot, iron skillet. Add meat mixture and cheese. Pour other half of batter on top. Bake at 400 degrees for 45 minutes in a preheated oven.

Doris E. Johnston

SOUTH OF THE BORDER CASSEROLE

1 can (6 oz.) mushrooms, chopped
1 lb. lean ground beef
1/2 tsp. garlic powder
2 medium onions, grated
1 can (4 oz.) pimiento, chopped
1 Tbsp. chili powder
1 can (15 oz.) tomato sauce
1 green pepper, chopped
1/2 cup small pimiento stuffed olives, halved
Salt and pepper to taste
2 cups grated cheddar cheese
2 cups corn chips, slightly crushed

Drain mushrooms and, if necessary, add water to make 1/2 cup liquid. Brown beef with garlic powder in skillet. Add mushrooms, liquid, and next 4 ingredients. Heat well and add green pepper, olives, salt and pepper.

Alternate layers of meat mixture, cheese and corn chips in a 2-1/2 qt. casserole dish, ending with corn chips. Bake uncovered at 350 degrees for 1-1/2 hours.

Mary Lorber

CREOLE BEEF BRISKET

3-4 lb. lean beef brisket
1 pkg. Italian Good Seasonings salad dressing, prepared per directions
2 Tbsp. smoke flavoring
1/4 cup Worcestershire sauce
Creole seasoning salt

Line baking pan with foil. Place meat in pan and coat lightly with Creole seasoning. Rub on Worcestershire sauce and pour salad dressing over meat. Cover with foil and seal. Bake at 250-300 degrees for 5-6 hours or until tender. Remove from oven. Let stand in juices and rest for 20 minutes. Serve with juices.

Debi Davis

CHINESE BEEF STEAK

1/2 lb. beef steak, cut into pieces and smashed with surface of a cleaver
1 onion, slivered
1 tsp. salt
1 Tbsp. soy sauce
1 tsp. wine
Peanut oil
1/2 tsp. baking soda, dissolved in 2 Tbsp. water

MARINADE
1 tsp. soy sauce
1 tsp. sugar
1/4 tsp. salt
2 tsp. cornstarch
1 tsp. cooking wine

SAUCE
2 Tbsp. Worcestershire sauce
1 tsp. catsup
1 tsp. A-l sauce
1 tsp. black pepper
1/4 tsp. MSG (optional)
1 Tbsp. sugar
1 Tbsp. water

GRAVY
1/3 cup chicken stock, fresh or canned
1 tsp. cornstarch
1 tsp. soy sauce

Mix baking soda solution with beef. Let stand at room temperature for at least an hour. Mix marinade ingredients and add to beef. Mix well. Add 1 Tbsp. of peanut oil and mix again.

Heat 1 Tbsp. peanut oil over high heat. Add 1 tsp. salt and slivered onion, stirring well. Add 1/4 cup water. Cover pan for 1/2 minute. Remove and place on platter.

Heat 1 cup oil over high heat. Pan fry pieces of beef 1 minute on each side. Remove and drain, leaving 1 Tbsp. oil in frying pan.

Stir-fry beef in oil. Sizzle in 1 tsp. wine and 1 Tbsp. soy sauce. Mix sauce ingredients and add. Stir well. (Or, if you'd prefer, add gravy mixture and stir until thickened.) Spread on top of onion. Serve hot.

Secrets: Baking soda helps break up beef tissue, making the meat more tender. Coating marinated beef with peanut oil helps the beef cook faster and thus taste juicier. When sizzling wine during final step, make sure it sizzles on the frying pan rather than the food. The pan is hotter than the beef, so the effect of wine sizzling on the pan is to help bring out the fragrance.

Major Geoffrey Sieux

BEEF ROAST ORIENTAL

3-1/4 lb. boneless rib-eye roast
1/4 cup cooking oil
1-1/2 tsp. ginger
4 cloves garlic, minced
1/2 cup soy sauce
1/8 cup light molasses
1-1/2 tsp. dry mustard
Salt and pepper to taste

Place roast in large bowl. Combine remaining ingredients except salt and pepper and pour over meat. Chill in refrigerator overnight, turning occasionally.

Preheat oven to 325 degrees. Remove roast from marinade and set on rack in shallow roasting pan. Sprinkle with salt and pepper. Roast to desired doneness (1-1/2 to 2 hours for medium). Baste frequently with remaining marinade during roasting.

Note: This marinade is excellent on both cornish game hen and lamb.

Katalin K. Winegard

BARBECUED TERIYAKI STEAK

2 lb. flank steak
3/4 cup salad oil
1/2 cup soy sauce
2 Tbsp. honey
2 Tbsp. vinegar
1-1/2 tsp. ginger
1 tsp. garlic powder
1 scallion, finely chopped

Cut steak widthwise into 1/2" strips. Roll each strip and secure with round toothpick. Rolls should be approximately 3" in diameter.

Combine remaining ingredients in blender. Marinate steak rolls in this sauce for at least 8 hours.

Barbecue over glowing coals to desired doneness, about 5 minutes on each side for medium rare. To oven broil, allow 2 minutes per side for medium rare. Serves 4.

Mary Lorber

TERIYAKI STEAK

2 lb. top sirloin or sirloin tip steak, 1/2" thick or rib-eye steaks, 1/2" thick, 1 per serving
2 Tbsp. powdered ginger or 2 Tbsp. chopped fresh ginger
1 clove garlic, minced
1 small onion, chopped
2 Tbsp. sugar
1/2 cup Kikkoman soy sauce
1/4 cup water
1/4 cup white wine
1 medium pineapple, cut in lengthwise wedges

Cut steak in individual serving sizes. If desired, cut into 1" strips and thread on skewers before broiling.

Combine ginger, garlic, onion, sugar, soy sauce, water and wine. Pour this marinade over beef. Let stand for 6-8 hours at room temperature or overnight in refrigerator. Turn beef occasionally.

Brush pineapple wedges with meat marinade and place them on broiler pan or barbecue grill with beef. Broil 3-5 minutes on each side. Serves 6.

Betty Armacost

CHINESE PEPPER STEAK WITH RICE

1 beef blade or arm steak, cut 1" thick
1 Tbsp. lard or pan drippings
2 Tbsp. minced onions
1 clove garlic
2 large green peppers, cut in strips
1/2 cup celery, sliced
3 Tbsp. chopped pimiento (optional)
1/2 cup beef consomme or stock
Salt and pepper to taste
2 tsp. cornstarch
2 Tbsp. water
1 tsp. soy sauce
3 cups cooked rice

Cut steak in thin strips and brown in lard. Add onions, garlic, green peppers, celery and pimiento. Add beef stock and stir. Season with salt and pepper. Cover and simmer for 20 minutes. Thicken with cornstarch blended with water and soy sauce. Simmer additional 5 minutes. Serve hot with cooked rice. Serves 4.

Betty Armacost

BRAISED BEEF SHORT RIBS

4 lb. beef short ribs
Salt and pepper
Flour
3 whole cloves
1/4 cup diced carrots
3 Tbsp. tomato sauce
2 medium onions, chopped
2 stalks celery, chopped
3 cloves garlic, mashed
2 bay leaves
Dash thyme
1 cup burgundy wine
1 cup chicken bouillon

Sprinkle ribs with salt and pepper. Dip in flour and roast in very hot oven (450 degrees) about 25 minutes or until browned. Reduce heat to 325 degrees. Add remaining ingredients except onions. Cover and bake 1 hour longer. Add onions and bake 30 minutes or until meat is tender. Serves 6.

Jenni Alietti

BEER-Y BEEF

5 lb. stewing beef or boned short ribs, cut in 1-1/2" cubes
Flour seasoned with salt and pepper
1/4 cup olive oil
1/4 cup butter
8 medium onions, sliced
2 cloves garlic, sliced
3 Tbsp. flour
4 cups dark beer
1/4 cup brandy
1/2 tsp. thyme
2 tsp. Worcestershire sauce
Bouquet garni:
1 garlic clove
4 pieces celery
5 parsley sprigs
2 bay leaves
Salt and pepper to taste
1 cup parsley, chopped

Dredge beef in flour. Heat half the oil in 5-6 qt. ovenproof casserole or Dutch oven. Over medium heat, brown meat, a small portion at a time. Set aside meat as it is browned. Add remaining oil as needed. When all meat is browned, return to casserole.

In heavy skillet, melt butter over low heat. Saute onions and garlic until golden. Remove from pan with slotted spoon and add to meat. If necessary, add more butter to the pan to make 3 Tbsp., then add 3 Tbsp. flour to the butter. Stir over medium heat for 5 minutes to make a light-brown roux.

Remove from heat and SLOWLY add beer and brandy, stirring constantly. Return to heat until slightly thickened. Add sauce to meat and stir in thyme and Worcestershire sauce. Add *bouquet garni*.

Cover and bake for 2 to 2-1/2 hours. Remove *bouquet garni* and adjust seasonings. Garnish with parsley and serve with buttered parsley noodles. Serves 8-10. May be frozen.

LTC Bernard and Elizabeth Peeters

MARINATED BEEF RIBS

3 Tbsp. rice wine
5 Tbsp. sugar
5 Tbsp. soy sauce
1/2 tsp. sesame oil
2 Tbsp. crushed garlic
1/2 tsp. pepper
1 tsp. sesame seeds
Green onions

Marinate ribs with 3 Tbsp. sugar and wine for 1 hour. Put soy sauce in a small bowl. Add garlic, remaining sugar, sesame seeds, black pepper and sesame oil. Chop green onions and add to the mixture. Pour over ribs before cooking. Cook ribs as desired.

Janette Cunningham

OLD-FASHIONED POT ROAST

3 lb. boneless pot roast (rump, chuck, or round)
1 env. Lipton onion soup mix
1 cup dry red wine
1 tsp. thyme leaves

In Dutch oven, brown roast. Mix onion soup with 1-1/2 cups water, wine and thyme. Pour over meat. Bake at 350 degrees for 2-1/2 hours.

Sheila O'Leary

TOSCANA DEL MANZO

4 slices top round, about 1/4" thick
3/4 lb. fresh mushrooms, chopped
20 saltine crackers, finely crushed
1/2 cup Parmesan cheese
Olive oil
1/2 cube butter, at room temperature
1/4 to 1/2 cup white wine

Mix mushrooms, crackers, cheese, and enough olive oil to moisten mixture. Cut top round into 5" pieces. Pound both sides of meat. Spread butter and then mushroom mixture on each slice of meat. Roll and secure with toothpicks. Broil 8-10 minutes on each side. Remove from broiler and pour wine over meat. Cover and allow to stand for 5 minutes. Remove toothpicks and serve.

Jeri Borrecco

TONGUE WITH SHERRY (LENGUA ESTOFADA)

1 whole beef tongue
1 whole garlic clove
1 onion
1 bay leaf
1 cup Hartley Gibson Dry fine sherry
Olives, to taste

Skin tongue by simmering in hot water. When skin turns white, remove from water and peel. Dust with flour and brown in olive oil or butter. Add sherry, onion, garlic, and bay leaf; cook until done. Remove the tongue and slice. Thicken the broth in the pan with a little flour. Add olives sliced in half and sauteed mushrooms. Return sliced meat to the pan and simmer long enough for the tongue to absorb flavors. Serve with rice or mashed potatoes.

Rosario Manzano

BRAISED SIRLOIN TIPS

3 Tbsp. butter
1-1/2 lb. fresh mushrooms, sliced
1 Tbsp. salad oil
3 lb. sirloin or beef tenderloin, cut in 1" cubes
3/4 cup beef bouillon
3/4 cup burgundy
2 Tbsp. soy sauce
2 garlic cloves, minced
1/2 onion, grated
2 Tbsp. cornstarch
1/3 cup beef bouillon
1/2 can cream of mushroom soup

Heat 1 Tbsp. butter in skillet. Add fresh mushrooms and cook until they just begin to turn brown. Put in deep casserole dish.

Add remaining 2 Tbsp. of butter and salad oil to skillet and heat. Brown meat on all sides in the butter and oil, then remove to casserole dish. Stir 3/4 cup bouillon, wine, soy sauce, garlic and onion into the skillet. Heat, scraping bottom to salvage all particles.

Blend cornstarch with 1/3 cup bouillon. Add to skillet, stirring constantly, and cook until mixture thickens. Pour into casserole dish, cover, and cook at 275 degrees for 1 hour. Stir in the mushroom soup until smooth. Check seasonings. Serve with rice or noodles. Serves 8.

Jill Phernambucq

SAVORY POINTS OVER WILD RICE

Wild Rice:
1 cup wild rice
1-1/2 cups water
1 tsp. salt (optional)

Savory Points:
Cut one of these meats into serving-size "points" or diamond-shaped wedges:
Grilled steak
Broiled Filet Mignon
Veal points roasted in garlic or sauteed in lemon
Lamb chunks on skewers, broiled
Mesquite grilled chicken breasts

1/2 cup onion, finely chopped
1/2 green or red pepper, cut into rings
1/2 cup celery, diced
1/2 cup mushrooms, cleaned and sliced
Sherry
1/4 cup pimientos, chopped
1 cup pineapple chunks
1/2 cup sliced almonds
1/2 cup Mexican pumpkin seeds (optional)

Wash wild rice by placing in wire strainer. Run cold water through it, lifting rice with fingers to clean thoroughly. Heat 2-1/2 cups water to boiling. Add salt and rice. Stir frequently. Reduce heat, cover pan, and simmer 40-50 minutes (until tender but still holding shape). Rice will "split" somewhat when done.

Lift rice carefully from sides and bottom of pan. Keep warm. Serve on heated platter with spice and herbs of your choice added for additional interest.

Saute the onions, pepper rings, celery, and mushrooms in sherry. Meanwhile, in small saucepan, lightly brown pineapple chunks in either butter or their own juice. Add browned pineapple and pimientos to the onion/mushroom saute. Remove from heat when pepper rings are soft but still snap. Add this mixture to completely drained wild rice prepared according to instructions above. Mix well. Turn onto heated platter and garnish with sliced almonds and Mexican pumpkin seeds. Then place your selected Savory Points on top.

Notes: The cook can vary amounts to his/her liking. Rice amounts can be adjusted to serve the number of guests you're having. Suggested side dishes include broccoli with butter and sliced almonds, green salad, and sourdough rolls. This wild rice dish can also be served as a side dish or as a meal in itself. Colors of vegetables and herbs can be altered to reflect the season. However you serve it, this wild rice makes a delicious meal. Guests will always ask you to share the recipe!

Mrs. Gerald D. Love

TENDERLOIN DELUXE

3 lb. whole beef tenderloin
2 Tbsp. softened butter
1/4 cup chopped scallions
2 Tbsp. butter
2 Tbsp. soy sauce
1 tsp. Dijon wine mustard
Dash of ground pepper
3/4 cup dry sherry

For best results, allow meat to stand at room termperature for 2-3 hours before roasting. Preheat oven to 400 degrees. Spread the tenderloin with softened butter. Place on rack in shallow roasting pan and bake, uncovered, for 20 minutes.

Meanwhile, saute scallions in remaining butter until tender. Add soy sauce, mustard, and pepper. Stir in sherry and heat just until boiling. When meat has baked 20 minutes, pour sauce over it and bake another 20-25 minutes to serve medium rare. Baste frequently.

Remove from oven and let stand 10 minutes. Carve in 1" slices, overlapping them attractively on a warm platter lavished with parsley. Serve with Bearnaise sauce.

Mary Lorber

BEARNAISE SAUCE

1 cup butter, melted
4 egg yolks
2 Tbsp. lemon juice
Pinch of salt and cayenne pepper
1 Tbsp. tarragon vinegar
2 Tbsp. white wine
1 tsp. dried tarragon, crumbled
2 tsp. chopped shallots
Freshly ground pepper

Heat butter. Place egg yolks, lemon juice, salt and cayenne pepper in electric blender. Cover and blend on high. Immediately remove cover and add hot butter in a steady stream.

In a small skillet, bring remaining ingredients to a boil. Reduce to 1 Tbsp. Add to blender and whirl. (If made ahead and chilled, just set over hot water to warm.) Serve in gravy boat with ladle.

Mary Lorber

SIRLOIN BURGUNDY BAKE

2 Tbsp. cooking oil
1/2 lb. mushrooms, sliced
1/4 cup chopped onion
1/4 cup chopped parsley
2 small garlic cloves, minced
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. oregano
1/4 tsp. basil
1/4 tsp. thyme
1 small bay leaf
2 lb. sirloin steak, cut in 1" strips
1 can (6 oz.) tomato paste
3/4 cup burgundy wine

In Dutch oven or electric skillet, saute mushrooms, onions, parsley and seasonings in oil for 5 minutes or until tender. Add sirloin strips and brown. Stir in tomato paste and wine. Simmer, covered, about 25 minutes or until meat is tender. Serve over noodles or with mashed potatoes.

Colonel and Mrs. Jack L. Bailey

CHATEAUBRIAND

3 to 4 lb. beef tenderlon (serves 6-8)
2 Tbsp. soy sauce
1/2 cup sherry or port wine
Sliced mushrooms
2 Tbsp. softened butter
1/4 cup chopped green onion
1 tsp. dry mustard
2 Tbsp. butter or margarine
3/4 cup water
1 tsp. Worcestershire sauce
Ground pepper

Have your butcher prepare the tenderloin to roast by wrapping suet around the top. Preheat oven to 425 degrees. Place roast in a shallow roasting pan, fat side up. Spread softened butter on roast and add water to the pan. Cover loosely with foil for the first 10 minutes. Roast 45-50 minutes. (The water helps keep the meat moist while roasting.) Be sure to remove foil after first 10 minutes.

Saute onion in butter in a small pan until tender, not brown. Blend in soy sauce, Worcestershire, mustard and mushrooms. Stir in wine just to simmer. Baste meat once during roasting. Save some sauce to serve with the meat. Allow meat to stand 10 minutes before carving.

Colonel Gerald L. Schumacher

DRUNKEN STEAK

4 tender fillets of beef
1 large can sliced mushrooms
1 Tbsp. brown sugar
1/2 cup red wine
Crushed black pepper
Salt
10-12 stems parsley
8 cloves garlic
4 Tbsp. olive oil
1/2 large bottle ketchup
1 Tbsp. butter

Chop parsley and garlic very fine. Mix with salt and pepper. Fully coat steaks in this mixture. In a large frying pan, sear steaks in olive oil over high heat, turning frequently, until well crusted. Set aside, keeping warm.

In same pan, add drained mushrooms and 1 stem chopped parsley plus 1 Tbsp. butter. Stir and saute slightly. Add ketchup, wine and sugar. Cook, uncovered, over medium heat until bubbling--about 8 minutes. Pour sauce over steaks and serve.

Mary P. Peak

STEAK AU POIVRE

2 filet mignon steaks
1-1/2 Tbsp. butter
1-1/2 Tbsp. olive oil
Crushed or cracked peppercorns
2 Tbsp. cognac
2 Tbsp. butter
2 Tbsp. heavy cream

Pound pepper into both sides of steak. Let stand 1-2 hours. Saute steaks in butter and oil in heavy skillet, 2-3 minutes per side for medium rare. Place steaks on warm platter.

Discard cooking oils. Deglaze pan with remaining ingredients over high heat, stirring constantly. Add cream last. Check seasonings, adding a small amount of salt if necessary (do not over-salt). Pour sauce over steaks. Serves 2.

Colonel Jack P. Hug

FOWL

CHINESE ALMOND CHICKEN

1 tsp. cornstarch
1 tsp. soy sauce
2 tsp. sherry
1/2 tsp. sugar
1/2 tsp. oil
2 cups chicken breasts, boneless, skinless, cubed
1/2 cup almond slivers
1/2 Tbsp. fresh ginger
3 Tbsp. oil
1 cup celery, sliced diagonally
1 cup pea pods
1 cup fresh mushrooms, sliced
1/2 cup scallions, thinly sliced
1/2 cup water chestnuts, sliced
1 cup chicken stock
2 Tbsp. cornstarch
2 Tbsp. water
1 tsp. soy sauce

Mix first 5 ingredients. Add cubed chicken, toss, and set aside. Pre-heat wok. Toast almonds, stirring constantly. Remove. Heat 3 Tbsp. oil in wok, add chicken, stir fry, and remove.

Stir fry celery and pea pods for 2-3 minutes and remove. Stir fry mushrooms, scallions, and water chestnuts for 2-3 minutes. Add chicken stock and all other ingredients already cooked and heat for 3 minutes. Combine 2 Tbsp. cornstarch, 2 Tbsp. water, and 1 tsp. soy sauce. Pour into chicken and stir until thickened. Serve with rice.

Judy Brown

BAKED ALMOND CHICKEN

3 lb. boned chicken breasts
Flour
1 tsp. celery salt
1 tsp. paprika
1/2 tsp. curry powder
1/2 tsp. crushed oregano
1/2 tsp. ground pepper
6 Tbsp. melted butter
3/4 cup sliced almonds
1-1/2 cups light cream
1/2 cup sour cream
3 Tbsp. bread crumbs blended with 1 tsp. melted butter

Coat chicken with flour. Blend seasonings with butter. Roll chicken pieces in seasoned butter and arrange in a single layer in a 9x13" baking dish. Sprinkle with almonds. Pour light cream between chicken pieces. Bake, covered, at 350 degrees for 45 minutes. Uncover. Spoon 1/2 cup sauce from pan into sour cream; mix well. Pour over chicken and sprinkle with bread crumbs. Bake uncovered about 15 minutes more or until chicken is tender.

Mary Joe Swift

ALMOND LEMON CHICKEN

5 Tbsp. lemon juice
3 Tbsp. Dijon mustard
2 cloves garlic, chopped
1/4 tsp. pepper
6-1/2 Tbsp. olive oil, divided
3 whole chicken breasts, boneless, halved
1 cup almonds
2 cups chicken broth
1 tsp. cornstarch dissolved in 1 Tbsp. water
2 Tbsp. lemon or orange marmalade
2 Tbsp. butter, cut in chunks
2 Tbsp. fresh parsley, chopped

Combine first 4 ingredients. Beat in 5 Tbsp. olive oil. Add chicken and marinate at room temperature or overnight in refrigerator.

In large skillet, saute almonds in 1/2 Tbsp. oil until golden. Remove almonds and set aside. Drain chicken and reserve marinade. Cook chicken over high heat in small amount of oil, browning each side of chicken. Remove cooked chicken from pan.

Drain marinade into frying pan and add chicken broth and cornstarch. Cook over high heat until sauce thickens. Add marmalade, stir in butter and parsley, and return chicken to pan to heat thoroughly--about 30 minutes. Top with almonds and serve with rice.

Note: Everyone will want the recipe!

Sue Conrad

BAKED CHICKEN SALAD

3 cups cooked chicken, diced
1 Tbsp. minced onion
1 cup celery, sliced
8 oz. sliced water chestnuts
1 tsp. each salt and pepper
2 oz. cheddar cheese, shredded
2 Tbsp. lemon juice
1 cup mayonnaise
2 oz. chopped pimientos
1/2 cup slivered almonds, toasted
1 can French fried onion rings

Mix all ingredients except cheddar cheese and half the onion rings. Place in a 3-qt. shallow casserole dish. Top with cheddar and the reserved onion rings. Bake at 350 degrees for 45 minutes or until lightly browned and bubbling.

Katalin K. Winegard

BAKED CHICKEN SUPREME

4 chicken breasts
1/4 cup flour
1/4 tsp. salt
1/4 tsp. pepper
1 tsp. paprika
1/4 cup butter or margarine
1 can cream of chicken soup
1 small can mushrooms
1/2 cup dry sherry

Combine flour, salt, pepper and paprika. Dip chicken breasts in the mixture. Melt butter in a baking dish large enough to hold the chicken. Place chicken in butter with meaty sides down and bake uncovered for 40 minutes at 375 degrees.

In a saucepan, mix soup and mushrooms. Heat. Remove from heat and add sherry. Flip the chicken breasts over, pour on sauce, and bake 20 additional minutes, uncovered. Serve chicken and sauce over rice. Makes 4 servings.

Mrs. Walter R. Terry

CHICKEN BROCCOLI CASSEROLE

4 whole chicken breasts
2 cans cream of chicken soup
1 cup mayonnaise
1 tsp. lemon juice
1/2 tsp. curry powder
Broccoli

Cook broccoli as directed. Stew chicken breast for 1 hour. Put broccoli in bottom of casserole dish; cut up chicken and place on top of broccoli. Mix other ingredients, and pour this sauce over the chicken. Bake 45 minutes at 350 degrees.

Ursula Lubke

CHICKEN A LA BUTTER

1 large jar currant jelly
1 large jar water
2 Tbsp. cornstarch
2 tsp. allspice
2 Tbsp. Worcestershire sauce
4 Tbsp. lemon juice
Salt and pepper to taste
1 frying chicken

Mix ingredients together and pour over chicken. Bake at 450 degrees for 15 minutes. Reduce heat to 375 degrees and bake for 1 hour, basting often.

Leslie Aschenbrenner

CREAMY CHICKEN WITH BACON

1 pkg. boneless, skinless chicken breasts (4 pieces)
8 oz. soft cream cheese with chives and onions
2 slices uncooked bacon

Spread cream cheese on bottom of 8x8" casserole dish. Cut chicken breasts in half and place on cream cheese. Cut bacon in 4 pieces and place 1 on each chicken piece. Bake in 400-degree oven for about 30 minutes. Serve with rice.

Pam Hughes

CALIFORNIA CHICKEN

5 or 6 chicken breasts, baked and cubed
1 can chopped green chiles
1 can cream of mushroom soup
1 can evaporated milk
1 large onion, sliced
Butter
2 cups grated cheddar cheese

Saute onion in butter and reserve butter. Mix soup and evaporated milk. Pour melted butter into casserole dish. Using half of each ingredient, layer chicken, onions, chiles, soup mixture and cheese. Repeat. Top with bread crumbs if desired. Bake at 350 degrees for 1 hour. Serve over rice or tortilla chips.

Nancy Roberts

CHICKEN CASSEROLE

1 whole chicken, cooked and diced (3-4 cups) or turkey
1 cup diced celery
1 small onion, diced
1 can sliced mushrooms
1 can sliced water chestnuts
1 can mushroom soup
1/2 cup sour cream
1/2 cup salad dressing
1-1/2 cups Pepperidge Farm stuffing
1 stick melted butter

Mix first 8 ingredients together and put in 9x12" pan. Mix stuffing mix and margarine, and pour over top of chicken mixture. Bake at 350 degrees for 30-40 minutes.

Jane Fredericks

CHICKEN CREOLE

4 Tbsp. margarine
1-1/2 cups chopped onions
1 cup chopped green peppers
1 cup chopped celery
3 cloves minced garlic
4 whole chicken breasts, halved
1 tsp. paprika
1/4 tsp. cayenne pepper
14-1/2 oz. can stewed tomatoes
1 tsp. rosemary
1/2 tsp. marjoram
1 bay leaf
1 Tbsp. flour
1/4 cup chicken broth or water

Melt 2 Tbsp. margarine in a skillet. Add onion, green pepper, celery and garlic. Cook until onions are done and set aside. Melt the other 2 Tbsp. margarine in another skillet.

Sprinkle chicken breasts with cayenne pepper and paprika. Cook breasts 5-6 minutes. Put vegetables in with chicken. Add tomatoes, rosemary, bay leaf and marjoram. Simmer about 20 minutes. Whisk flour with 1/4 cup chicken broth or water and add to skillet. Stir to thicken. Serve with fluffy white rice.

Sandy Gillenwater

COMPANY CHICKEN

6-8 boneless, skinless chicken breasts
1 can cream of mushroom soup
1 cup (or more) grated cheddar cheese
1 small can mushrooms with liquid
1/2 cup white wine
1 Tbsp. sage
1 diced onion

Sprinkle chicken breasts with pepper and place in greased 10x13" casserole. Combine soup, cheese, mushrooms, wine, sage, and onion. Spoon mixture over chicken. Bake at 400 degrees about 40 minutes.

Sheppie Dunn

CURRIED CHICKEN AND SWEET POTATO SKILLET

2-4 chicken breasts
2 Tbsp. oil
1/2 tsp. salt
1 cup orange juice
1/2 tsp. cinnamon
1/3 cup raisins
1 can (17 oz.) sweet potatoes with liquid
1 can mandarin oranges, drained
1/3 cup slivered almonds or peanuts
1 tsp. curry powder

In large, heavy skillet, brown chicken in oil over medium heat. Sprinkle with salt. Meanwhile, mix juice, curry powder, cinnamon and raisins. Add to skillet with chicken. Add potatoes. Cover and simmer 20 minutes or until chicken is tender. Gently stir in oranges and nuts. Makes 4 servings.

Joan C. Ross

CHICKEN AND RICE

2 frying chickens, cut into serving pieces
1 tsp. paprika
6 scallions, chopped
2-1/2 cups chicken stock
Salt and pepper to taste
1/2 cup butter or oil
1/2 tsp. marjoram
1/2 tsp. thyme
1-1/2 rice, uncooked
1/2 cup sherry

In a heavy skillet with a tight-fitting lid, saute chicken pieces, turning occasionally, until browned on all sides. Add scallions and brown. Season with paprika and other seasonings. Remove chicken and scallions with a slotted spoon and set aside.

Add raw rice to the skillet. Stir until lightly browned. Mix chicken stock and sherry, and pour over rice. Blend in the brown bits that cling to the bottom of the pan.

Arrange chicken and scallions on top of rice and cook gently, tightly covered, for 30 minutes or until rice is done and chicken is tender. Serves 6 to 8.

Katalin K. Winegard

COUNTRY CAPTAIN

3 lb. frying chicken, cut in serving pieces
Oil for frying
1 onion, thinly sliced
1 bell pepper, chopped
2 cloves garlic, minced
1 Tbsp. butter or bacon fat
2 cans (16 oz.) solid-pack tomatoes
1 tsp. chopped parsley
1/2 cup slivered almonds, toasted
1 tsp. salt
1/2 tsp. white pepper
1 tsp. curry powder
1/2 cup raisins
1 tsp. powdered thyme

Fry chicken pieces in oil until browned. Put in casserole with a cover. Saute onion, pepper and garlic in butter or bacon fat until limp. Add tomatoes; cook 10 minutes longer. Add remaining ingredients, stirring to blend, and cook an additional 5 minutes. Pour sauce over chicken pieces, cover tightly, and bake at 350 degrees for 45 minutes. Serve over rice. Serves 6 to 8.

Katalin K. Winegard

CHICKEN DIJON

6 skinless chicken breasts
1 cup diced tomato
2/3 cup diced red bell pepper
1-1/4 cup Dijon mustard
2/3 cup chopped green onion
2/3 cup chopped mushrooms
3 Tbsp. butter
3 cloves garlic, minced
1/3 cup white wine
1/4 cup white Worcestershire sauce

Melt butter in saute pan; blanch garlic in melted butter until translucent. Add tomato, green onion, bell pepper, mushrooms, and Worcestershire. Spread mustard on chicken breasts and add to saute pan. Add half the white wine. Cover and cook for 10-15 minutes. Turn chicken, add remaining white wine, cover, and cook another 10 minutes.

Mary Lorber

EASY ELEGANT CHICKEN

2 lb. chicken breasts, boned and skinned
4 Tbsp. margarine
1 Tbsp. cooking oil
8 oz. fresh mushrooms
1 Tbsp. flour
1 can chicken or mushroom soup
1/2 cup white wine
1/2 cup sour cream
1/4 tsp. tarragon
Salt and pepper to taste

Saute chicken lightly in oil and margarine. Remove chicken and add mushrooms, cooking 2-3 minutes. Stir in flour; add soup, wine, sour cream and seasonings. Simmer until thickened; check seasonings. Place chicken breasts in buttered casserole. Pour sauce over them. Bake uncovered at 350 degrees for about 30 minutes. Serve with white or wild rice.

Note: This is my old faithful that I can produce on short notice for those unexpected guests. I always keep these ingredients on hand.

Anne Yankoupe

CHICKEN ENCHILADAS

1 dozen corn tortillas
2 cans cream of chicken soup
1 cup cooked chicken or turkey
1 small onion, chopped
1 can diced green chilies
8 oz. sliced Swiss cheese

Tear tortillas into bite-sized pieces. Mix onions, chilies, and soup. Dice cooked chicken or turkey. Layer soup mixture, chicken, tortillas and cheese in a greased 1-1/2 qt. casserole. Bake at 375 degrees for 40 minutes or until bubbling. Serves 4.

Marcia Rose

CHICKEN IMPERIAL

2 chickens, cut in serving pieces
3/4 cup Parmesan cheese
2 cups seasoned bread crumbs
1/4 tsp. garlic powder (not salt)
4 tsp. salt
1/4 tsp. pepper
1/4 cup chopped parsley (or 2-3 Tbsp. dried flakes)
2 sticks butter or margarine

Melt butter. Mix other ingredients (except chicken). Dip chicken pieces in butter, then in the mixture of seasoned bread crumbs. Place chicken in large shallow pan, making sure the pieces are not touching. Bake in 325-350 degree oven until tender (at least an hour). Turn oven down if chicken browns too soon or cover with aluminum foil.

Anne E. Poverello

CHICKEN INDIENNE

1-2 Tbsp. butter
3 lb. chicken, cut in serving pieces
1 onion, coarsely chopped
1 green pepper, coarsely chopped
2 Tbsp. lemon juice
2 cups chicken stock
1-1/3 cups ready to use Mincemeat
1 Tbsp. salt
Dash pepper
1 cup uncooked long-grain rice
1 Tbsp. curry powder

Melt butter and brown chicken pieces in a large skillet. Remove chicken and saute onions and peppers in same skillet until shiny. In a buttered 2-1/2 qt. casserole dish, mix onions and peppers with remaining ingredients. Mix well. Arrange browned chicken on top and bake at 350 degrees for 1 hour or until chicken and rice are tender. Can be made 1 day ahead--up to the point of cooking. Refrigerate.

Fran Blake

KING RANCH CHICKEN

1 dozen corn tortillas
1 chicken, boiled and cut in chunks
1 medium onion, minced
1/2 lb. cheddar cheese, grated
1 tsp. chili powder
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Rotel diced tomatoes and peppers with juice

Line 3-qt. casserole dish with tortillas wilted in chicken broth. Cut remaining tortillas into strips. Arrange alternate layers of chicken, cheese, onion, chili powder, and tortilla strips. Pour the cans of soup, undiluted, over the top. Finally, pour the Rotel tomatoes and juice over all. Bake at 375 degrees for about an hour.

Teena Larson

LOU LOU CHICKEN

Skinless, boneless chicken breasts (frozen)
1 can cream of mushroom soup
Mozzarella cheese slices
1/2 container cornbread one-step stuffing mix

Preheat oven to 350 degrees. In baking dish, place frozen chicken breasts and top with a slice of cheese. Pour the soup over the cheese. Sprinkle stuffing mix on top. Bake at 350 degrees for 1 hour.

CHICKEN MARBELLA

4 chickens, 2-1/2 lb. each, quartered
1 head garlic, peeled and finely pureed
1/4 cup dried oregano
Coarse salt, to taste
Freshly ground black pepper, to taste
1/2 cup red wine vinegar
1/2 cup olive oil
1 cup pitted prunes
1/2 cup pitted Spanish green olives
1/2 cup capers with a bit of juice
6 bay leaves
1 cup brown sugar
1 cup white wine
1/4 cup Italian parsley or fresh coriander (cilantro), finely chopped

In a large bowl, combine chicken quarters with next 10 ingredients (through the bay leaves). Cover and marinate, refrigerated, overnight.

Preheat oven to 350 degrees. Arrange chicken in a single layer on 1 or 2 large, shallow baking pans. Spoon marinade evenly over chicken and sprinkle with brown sugar. Pour white wine around chicken.

Bake for 50 minutes to an hour, basting frequently with pan juices. Chicken is done when thigh pieces yield clear yellow juice when pricked with a fork at their thickest spot.

With a slotted spoon, transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauce boat. Serves 10 or more.

To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some reserved juice over chicken.

Notes: Overnight marination is essential to the moistness of this dish; the chicken keeps and even improves over several days of refrigeration. It also travels well and makes excellent picnic fare.

Since Chicken Marbella is such a spectacular party dish, I've given the recipe for 10 to 12 servings. The recipe can be divided to make a smaller amount if you wish.

Katalin Winegard

MEXICALI CHICKEN

8 boned chicken breasts
1 can (15 oz.) chili, no beans
1 can (7 oz.) green chili salsa
1 bunch green onions, chopped
1 large can pitted black olives, drained
3 oz. cream cheese, softened
1/2 lb. shredded Jack cheese
1/2 lb. shredded cheddar

Clean chicken and place in casserole dish with small amount of chicken broth. Cover and bake at 325 degrees for 45 minutes or until tender. Remove skin and cut into chunks or shred.

Place chicken in oblong baking dish. Combine chili, salsa, onions, olives, and cream cheese. Mix well and pour over chicken pieces. Sprinkle with shredded cheese. Bake at 350 degrees for 30 minutes or until heated through. Serves 4.

Mrs. Betty J. Larsen

MICRO CHICKEN AND DUMPLINGS

1-1/2 lb. cut-up frying chicken
1 small onion
1 cup celery, sliced
1/2 tsp. pepper
1 Tbsp. Watkins Chicken SoupMix
2-1/2 cups hot water
3/4 cup all-purpose flour
2 tsp. baking powder
1 tsp. Watkins Chicken Soup Mix
1 egg, beaten
1/3 cup milk

Combine chicken, onion, celery, pepper and 1 Tbsp. soup mix in hot water. Place in a 3-qt. microwave-safe casserole dish, cover, and microwave on high for 25-30 minutes. Turn once.

Combine flour, baking powder and 1 tsp. soup mix, blending thoroughly. Blend eggs and milk together and add to flour mixture. Mix with a fork until just combined. Drop by spoonfuls on cooked chicken mixture. Cover. Microwave on high for 3 minutes. Rotate and microwave again for 2 minutes.

If you prefer, you can remove chicken to a platter, then add the dumpling mix to broth. Cook and arrange around chicken. This makes a really good dinner in 35 minutes.

Charleen Daws

NO-PEEK CHICKEN

6 pieces chicken
3/4 cup white or brown rice (raw)
3/4 cup wild rice (raw)
3 cups water
3 chicken bouillon cubes, chopped
1 can cream of chicken or mushroom soup
3/4 cup chopped celery
1/2 cup chopped onion
1 pkg. dry onion soup mix

Mix rice, celery, onion, water and bouillon. Spread in bottom of flat pan. Spread undiluted soup over this. Place raw chicken pieces on top. Sprinkle one pkg. dry onion soup mix over chicken. Bake, covered, at 300 to 325 degrees for 2 to 2-1/2 hours.

Mrs. Bertrand E. Gothie

CHICKEN ROLLS IN ORANGE SAUCE

2 large, whole chicken breasts, halved, skinned and boned
1 lb. asparagus, trimmed
1 Tbsp. salad oil
1/2 cup orange juice
1/2 cup dry white wine
1 chicken-flavored bouillon cube or envelope
1/2 tsp. ground ginger
1/2 tsp. grated orange peel
1 tsp. cornstarch
Slivered orange peel

About 1 hour before serving, pound chicken pieces to 1/4" thickness. Arrange asparagus on narrow end of each piece. Roll and fasten with toothpicks. In skillet over medium-high heat, in hot salad oil, cook chicken rolls until browned. Add orange juice and next four ingredients, then heat to boiling. Reduce heat to low, cover, and let simmer for 10 minutes. Baste, then continue cooking 10 minutes longer or until tender. Blend cornstarch and 1 Tbsp. water; gradually stir into skillet. Cook 5 minutes longer or until sauce is slightly thickened, stirring constantly. Remove toothpicks. Garnish with slivered peel. Makes 4 servings. About 145 calories per serving.

Gerry Sternal

CHICKEN OR TURKEY CRUNCH

2 cups diced turkey or chicken
1 can (16 oz.) French-style green beans
1 can cream of chicken soup
1/4 cup milk
2 oz. can sliced mushrooms
3 oz. can chow mein noodles
3 oz. can fried onion rings

Place drained green beans in 7x11" baking dish. Combine turkey, soup, milk and mushrooms. Spoon over beans. Combine noodles and onion rings. Sprinkle over turkey mixture. Bake at 350 degrees for 30 minutes.

Note: Macaroni and cheese dinner, prepared, can be added to the turkey mixture.

Teena Larson

FRENCH CHICKEN IN ORANGE SHERRY SAUCE

3 chicken breasts, split (about 2-1/2 lbs.)
1/2 tsp. salt
1 medium onion, sliced
1/4 cup chopped green pepper
1 cup sliced mushrooms

Sauce:
1 cup orange juice
1/4 cup dry sherry
1/2 cup water
1 Tbsp. firmly packed brown sugar
1 tsp. salt
1/4 tsp. pepper
1 tsp. grated orange rind
1 Tbsp. flour
2 tsp. chopped parsley
Paprika
1 orange, peeled and sliced

Place chicken breasts, skin side up, on rack of broiler pan. Broil 2 inches from heat for 10 minutes or until skin is brown and crackly. Do not turn.

Place browned chicken breasts in a shallow 8-cup baking dish. Sprinkle with 1/2 tsp. salt. Add onion, green peppers, and mushrooms. Combine orange juice, sherry, water, brown sugar, 1 tsp. salt, pepper, orange rind and flour in small saucepan. Blend well. Cook over medium heat, stirring constantly, until sauce thickens and bubbles, then add parsley. Pour over chicken.

Bake in oven at 375 degrees for 45 minutes or until chicken is tender. Baste several times. Sprinkle with paprika and garnish with orange slices. Makes 6 servings at 217 calories each.

Mike and Wendy Jarvis

CHICKEN PANIC

4 boneless chicken breasts, skinned
1/4 cup butter
6-8 oz. Jack cheese
Parsley/ mushrooms (optional)
Flour
Salt and pepper
1/2 cup white wine

Pound chicken flat to 1/4" thickness, first using 2 cutting boards to sandwich the chicken until flat. Place flour, salt, and pepper in plastic bag and add chicken until well-coated. Saute chicken in butter until brown on both sides. Reserve drippings. Place chicken in 9x13" baking dish and sprinkle with Jack cheese.

In saute pan, add wine and mushrooms to drippings and simmer. Pour over cheese/chicken. Bake, covered, for 45 minutes at 350 degrees.

Note: This recipe was originally published in the West Point Cookbook.

John and Pam Fowler

POPEYE CHICKEN

2 pkg. (10 oz.) frozen chopped spinach
4 chicken breasts, whole, boned, cooked
2 cans cream of celery soup, undiluted
1 cup mayonnaise
1 tsp. curry powder
2 rounded cups crushed corn flakes (from cereal, not prepared)
Butter
Parsley flakes
Cheddar cheese, grated

Drain uncooked spinach and squeeze dry. Place in bottom of well-buttered casserole dish. Place cooked chicken breasts on top of spinach. Combine soup, mayonnaise and curry powder. Mix well. Pour mixture over chicken, covering thoroughly. Cover soup mixture with grated cheese.

Crumble corn flakes with hands and sprinkle generously over casserole. Dot with parsley flakes and butter. Bake 35-45 minutes at 350 degrees or until bubbling. Serves 6.

Note: May be made ahead but do not add corn flakes until ready to bake.

Nancy Carlson

RESCUE CHICKEN

1 can cream of mushroom soup
10 oz. white wine
2 tsp. leaf oregano
1 cup fresh mushrooms, sliced
1 can (8 oz.) tomato sauce
1 Tbsp. chopped garlic
2 tsp. dried onion, minced
4 boneless, skinless chicken breasts

Place chicken breasts in pressure cooker. Thoroughly mix all other ingredients in a separate container. Pour mixture over chicken. Secure pressure cooker lid and bring to steam (use medium temperature to prevent burning). Once steam cap begins to agitate, cook for 5 minutes. Serve with rice.

Lt. Ted Marcopulos

ROAST CHICKEN WITH GARLIC

1 roasting chicken (free range is best)
3 Tbsp. fresh lemon juice
1 large head garlic, separated into cloves, unpeeled
1/2 medium onion
1/2 lemon
2 Tbsp. extra-virgin olive oil
Salt and pepper, to taste
1/2 tsp. leaf thyme
4 Tbsp. melted butter
1/4 cup dry white wine or extra dry white vermouth

Discard fat from chicken cavity. Rinse inside and out, patting dry with paper. Season cavity with salt, pepper, thyme, and 1 Tbsp. lemon juice. Place onion and lemon in cavity. Truss chicken. Rub olive oil into skin. Place in roasting pan, and pour remaining lemon juice over the chicken.

Arrange garlic cloves around the chicken. Add 1/2 cup water to pan and roast in preheated 400-degree oven for 45 minutes plus 7 minutes per pound (about 1-1/4 hours) or until chicken is done. Baste every 10 minutes, first with melted butter, then with pan juices.

Transfer chicken to a heated platter and let stand 15 minutes. Carve and serve. Deglaze roasting pan with the juices and white wine. Correct seasoning. Add 1/4 cup water and boil down sauce to desired thickness. Serve with chicken.

Colonel Jack P. Hug

SWEET AND SOUR BAKED CHICKEN

1/2 cup butter or oleo
1/2 cup chopped onion
1/2 cup coarsley chopped green pepper
1/2 cup chopped carrots
3/4 cup ketchup
1 cup pineapple juice
1/4 cup firmly packed brown sugar
2 Tbsp. vinegar
1 Tbsp. soy sauce
1/2 tsp. garlic salt
1/2 tsp. salt
1/4 tsp pepper
Dash of ground red pepper
Dash of ground ginger
1 cup pineapple chunks, drained
1 broiler chicken (3 lb.), cut up

Preheat oven to 400 degrees. Heat butter in medium skillet; add onion, green pepper, and carrots. Cook 5 minutes, stirring often. Stir in ketchup, pineapple juice, vinegar, sugar, soy sauce, garlic salt, and seasonings. Bring to boil and add pineapple chunks.

Arrange chicken, skin side up, in 13x9" baking pan. Pour the sauce over the chicken and bake, covered, 45 minutes. Uncover and bake an additional 30 minutes or until chicken is done.

Ruth S. Winkler

SUPREMES DE VOLAILLE A LA MILANAISE

4 chicken breasts, boned and skinned
Salt and pepper
2 cups flour
2 eggs, beaten
2 Tbsp. olive oil
1 cup freshly grated Parmesan cheese
1 cup freshly grated white bread crumbs
1/2 cup clarified butter
1/4 cup minced parsley
Juice from 5 lemons

Flatten chicken breasts and season with salt and pepper. Roll breasts in flour. Shake off excess flour. Dip in mixture of eggs, olive oil and salt. Roll in mixture of Parmesan and bread crumbs. Let stand at least 30 minutes on waxed paper.

Quickly roll chicken in 1/4 cup clarified butter. In a skillet, place buttered waxed paper tightly over chicken to form a cover. Cook for 6 minutes. Press top of chicken; if springy, it is done. Do not overcook.

Remove chicken to platter, leaving butter in skillet. Add 1/4 cup more clarified butter to pan. Heat until light golden brown. Remove from heat and add parsley and lemon juice. Pour over breasts and voila.

Sue Luppert

SWISS CHICKEN

5 whole chicken breasts, boned and split
10 slices (1 oz. each) Swiss cheese
1 can cream of chicken soup
1/4 cup white wine
2 Tbsp. chopped pimiento
2 cups seasoned croutons
1/3 cup butter

Put chicken in large casserole dish. Place cheese slice on each piece of chicken. Combine soup, wine and pimiento and pour over cheese. Crush croutons slightly and sprinkle on top. Melt butter and drizzle over all. Bake at 350 degrees for 55 minutes.

Mary Church

CHICKEN WITH MUSTARD AND TARRAGON SAUCE

6 boneless chicken breasts
Seasoned flour
2 Tbsp. olive oil
1-1/2 Tbsp. Dijon mustard
1 cup white wine
Salt and pepper, to taste
2 Tbsp. tarragon

Dust chicken breasts lightly with flour. Fry in oil until golden brown. Stir mustard into wine and pour half this mixture over chicken. Cover and simmer for 20 minutes. Turn chicken and pour on remaining mixture. Add tarragon and simmer until chicken is done. Remove chicken to a serving dish and cover with sauce. The sauce should be creamy (if it appears too thin, reduce by boiling it until it thickens). Delicious served hot over rice or cold on rolls.

Kelly C. Kachman

TARRAGON CHICKEN CASSEROLE

1 broiler/fryer chicken, cut in pieces
1-2 medium onions, chopped
1-1/2 tsp. tarragon
1/4 tsp. poultry seasoning
1-1/4 tsp. salt
1/4 tsp. pepper
1 can cream of chicken soup
1/4 cup milk (or dry sherry)
1/4 cup almonds, sliced or slivered (optional)

Arrange chicken, skin-side up, in a rectangular baking pan. Do not overlap pieces. Scatter onions over chicken, along with seasonings. Mix soup with milk and spoon over chicken.

Bake, uncovered, at 375 degrees for 40 minutes. Sprinkle chicken with almonds and bake 10 more minutes or until chicken is tender.

Notes: Use thighs instead of cut-up chicken for more uniform pieces. Dried minced garlic can be substituted for onion. I prefer sherry to milk.

Mrs. Gordon Burr Miller

EASY TAMALE CHICKEN CASSEROLE

6 large chicken breasts
2 cans (14-1/2 oz.) Hormel tamales
1 can (8 oz.) tomato sauce
2 cans (2-1/2 oz.) sliced black olives
1 can Aunt Penny's cream sauce
Grated sharp cheddar cheese

Cook chicken breasts, remove skin, and tear into strips. Remove husks from tamales. Cut and place tamales on the bottom of a large rectangular casserole dish. Add layers of black olives and tomato sauce. Place chicken pieces on top and spread the cream sauce over. Cover with grated cheese. Cover with foil and bake at 350 degrees for 1 hour. This is easy and good for a crowd.

Peggy Rae

TERIYAKI CHICKEN

2 whole chickens
7 large garlic cloves, minced
1 tsp. fresh ginger, minced
1/2 cup white or brown sugar
Dash black pepper
2 cups soy sauce

Cut chicken according to your preference and place pieces in marinade made by mixing other ingredients. Marinate 4-5 days. Mix chicken once a day for even marination. Barbecue slowly.

You may add more seasoning according to your taste. You may also freeze the chicken while in its sauce or freeze after cooking.

Henny Hechanova

CHICKEN VERDE

16 asparagus spears
4 chicken breast halves, boned and skinned
1 clove garlic, minced
1 tsp. basil
6 anchovies
2 Tbsp. olive oil
2 Tbsp. fresh lemon juice
1 tsp. water

Preheat oven to 375 degrees. Snap off bottoms of asparagus. Pound chicken breasts until flat (between 2 sheets of waxed paper; use a meat mallet). Chicken breasts must be thin to cook quickly, so make sure they're flat.

Combine garlic, basil, anchovies, olive oil and lemon juice. Mash and mix by hand to make a sauce.

In a small, rectangular glass casserole dish, place 4 asparagus spears closely together and wrap a chicken breast around them. Repeat for the remaining breasts. Spread sauce over chicken and sprinle 1 tsp. of water over exposed asparagus. Cover tightly with aluminum foil and bake 20-30 minutes or until chicken is cooked through.

DO NOT OVERCOOK. If asparagus cooks too long, it becomes soggy and sauce becomes watery.

Linda J.M. Adkins

VIVA LA CHICKEN

12 tortillas, cut in 1" strips
4 whole chicken breasts
Salt and pepper to taste
1 can cream of chicken soup
1 cup milk
1 can (7 oz.) green chili salsa
1 lb. cheddar cheese, grated
1 can cream of mushroom soup
1 onion, minced

Season chicken and bake 1 hour at 350 degrees, reserving drippings. Bone and cube cooked chicken. Mix onion, cheese, milk, soups and salsa. In a lasanga-size pan, pour juices left from baked chicken. Layer half the tortilla strips, half the chicken, and half the soup mixture. Repeat for second layer. Cover pan with foil and refrigerate overnight (essential for soaking). Bake, uncovered, for 1-1/2 hours at 300 degrees.

Note: This dish may be frozen before baking.

Dorothy B. Caliguiri

TURKEY AND HAM CASSEROLE

2 cups chicken or turkey, cubed
1 cup ham, cubed
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 cup mayonnaise
1 pkg. (8 oz.) noodles, cooked and drained
1/2 cup slivered almonds
1 can mushrooms and juice
1 can asparagus tips, drained (or 2 boxes frozen)
1 cup cheddar cheese
2 Tbsp. chopped onion
1/2 green pepper, diced

Mix all ingredients together. Pour into 9x13" pan. Sprinkle top with slivered almonds or bread crumbs. Bake at 350 degrees for 45 minutes.

Note: Broccoli can be substituted for asparagus.

Gladys Lindberg

TURKEY MEATBALLS IN LEMON SAUCE

1 beaten egg
1/4 cup All-Bran cereal
1 tsp. Worcestershire sauce
1/2 tsp. shredded lemon peel
1 lb. ground raw turkey
2 Tbsp. cooking oil
1 cup chicken or turkey broth
1/4 cup plain yogurt
1 Tbsp. cornstarch
1 Tbsp. lemon juice
1 small carrot, finely shredded
1 green onion, sliced

In a mixing bowl, combine egg, cereal, Worcestershire sauce and lemon peel. Add turkey, mixing well. Shape into 8 balls using about 1/4-cup mixture for each. Brown meatballs on all sides in hot oil; drain off fat. Add broth, cover and simmer 20 minutes. Use a slotted spoon to transfer meatballs to a serving dish, reserving juices in skillet. Cover meatballs and keep warm.

Meanwhile, make sauce by combining yogurt, cornstarch and lemon juice. Add this to the reserved juices in the skillet. Cook and stir until mixture is thick and bubbling. Cook and stir for 2 more minutes. Add carrot and onion. Serve sauce over meatballs. Makes 4 servings.

Katalin K. Winegard

PORK

BARBECUED PORK

3 lb. lean country-style pork ribs
1 can (29 oz.) cling peach haves
1 cup ketchup
2 Tbsp. Worcestershire sauce
1 Tbsp. instant minced onion
1 tsp. salt
2 Tbsp. flour
2 Tbsp. mustard
Pepper, to taste

Preheat oven to 375 degrees. Cut pork in serving-size pieces. Place in shallow roasting pan and sprinkle with salt. Drain peaches, reserving syrup.

Heat to boiling 1 cup of peach syrup, ketchup, Worcestershire sauce, onion, flour, mustard and pepper. Pour sauce over pork. Bake 45 minutes. Turn and bake an additional 45 minutes. Arrange the peach halves around the pork. Bake a few minutes more, basting with sauce, until peaches are richly browned.

LTC Floyd S. Hicks

BARBECUED SPARE RIBS

1/3 cup soy sauce
1/3 cup honey
3 Tbsp. vinegar
1 Tbsp. sugar
2 Tbsp. sherry
1 tsp. powdered ginger
2 garlic cloves, minced
1-1/2 cups chicken broth
2 racks spareribs

Combine honey, vinegar, soy sauce, sherry, sugar, ginger, broth and garlic in bowl. Marinate ribs in this mixture for 2 hours, basting and turning frequently. Drain, reserving the marinade. Place ribs on a rack in a shallow pan. Roast about 1-1/4 hours in a 350-degree oven. Pour off fat and baste with marinade frequently. Cut into individual ribs to serve.

LTC Calvin Chin (Ret.)

CORN-STUFFED PORK CHOPS

2 slices firm white bread
2-1/2 Tbsp. oil
1 Tbsp. diced pimiento
1/4 tsp. dried marjoram
1/2 tsp. pepper
1/3 cup beef stock
1 small onion
1/3 cup corn kernels
1 Tbsp. chopped parsley
1/2 tsp. salt
4 double pork chops, 1-3/4" thick

Process bread into fine crumbs. Chop onion and saute in 1 Tbsp. oil in large frying pan over medium heat, about 2 minutes. Combine with bread crumbs, pimiento, corn and seasonings, mixing thoroughly to make stuffing. Cut a pocket in each pork chop and fill with stuffing. Heat remaining1-1/2 Tbsp. oil in frying pan. Over medium heat, saute chops for 2 minutes on each side or until browned. Add stock, reduce heat and simmer, covered, for 50-60 minutes--until browned and completely cooked.

Emil Lawrence

BREADED PORK CHOPS

8 pork chops, 1/4" thick
1/2 cup flour
1 egg
2 Tbsp. water
1/2 cup bread crumbs
2 Tbsp. olive oil
1 tsp. salt
1/4 tsp. pepper

Trim fat from chops. Roll chops in flour. Beat egg with water, and dip chops in egg. Roll in bread crumbs. Let stand for 15 minutes. Fry in oil for 2 minutes, browning on both sides. Reduce heat and cook gently for 15 minutes, turning several times. Serves 4. About 395 calories each.

Sharon Crocetti

HAM AND THREE CHEESE CUSTARD PUFF

6 eggs
1/2 cup flour
1 tsp. baking powder
1 cup milk
1/8 tsp. salt
8 oz. cottage cheese
3 oz. cream cheese, cubed
6 Tbsp. butter or margarine, cubed
1 lb. Monterey Jack cheese
3/4 cup ham

Beat eggs in large bowl. Add flour and baking powder, then milk, beating until smooth. Stir in remaining ingredients. Turn into greased, shallow 2-qt. dish or 9x9" pan. Bake at 350 degrees for 45 minutes or until a knife inserted in the center comes out clean. Serve at once.

HENNY'S HAWAIIAN BARBECUE MEATS

10-12 lb. pork ribs or steak, cut thin
1/2 cup fresh minced garlic
1/2 cup fresh minced ginger
1 cup white sugar
1 Tbsp. black pepper
1 tsp. crushed red peppers
1 bottle (5 oz.) sesame seed oil
2 cups soy sauce

Combine all ingredients in bowl, mixing well. Pour on ribs and mix well for even marination. Marinate 5-6 DAYS, mixing once a day. (If using steak, only marinate overnight). Barbecue.

Notes: You may add more of your favorite seasoning for a stronger flavor. Ribs and marinade can be frozen.

Henny Hechanova

HOLIDAY PORK ROAST

5 lb. pork loin roast, boned
Dried apricot halves
Dried prune halves
Salt
Chinese 5 Spice
Plum Sauce:
2 Tbsp. cornstarch
1 cup plum jelly
1" piece fresh ginger, crushed
1 garlic clove, crushed
1/2 tsp. salt
1-1/2 cups water
1 Tbsp. each: soy sauce, oyster sauce, vinegar
2 drops red food coloring

Stuff as many fruit pieces as possible in the space left by the removed bone, alternating apricots and prunes. Season lightly with salt, and sprinkle generously with Chinese 5 Spice. Roll roast to enclose fruit, tying at 1" intervals.

Place on rack in roasting pan. Cover lightly with aluminum-foil tent and roast at 350 degrees for 2-1/2 hours.

To make plum sauce, dissolve cornstarch in some of the water, add to other ingredients and simmer, stirring constantly, until smooth. Serve warm with sliced roast.

Mary K. Murphy

STUFFED PORK LOIN

1-1/2 lb. dried bread cubes
1 qt. chicken stock
1/2 lb. butter, melted
1-1/2 cups celery, diced
1 white onion, diced
7-9 lb. boneless pork loin
Sage, garlic salt and pepper, to taste

Moisten bread cubes with chicken stock. Add butter, celery and onions. Mix well. Cut loin in half across width, then cut each half butterfly fashion (not clear through). Open loins and place stuffing along center of each. Roll loin and tie with butcher string. Season with sage, garlic salt and pepper. Roast at 325 degrees for 2-3 hours (inside temperature must reach 170 degrees). Mix drippings with flour to make gravy.

Jane Fredericks

PORK LOAF

1-1/2 lb. lean ground pork
2 eggs, beaten
1/4 lb. sharp cheese, cubed
3/4 cup cracker crumbs
1/3 cup milk
1/4 cup onions, chopped
1/2 cup tomato sauce

Mix all ingredients except tomato sauce. Mold into a loaf and place in a shallow baking dish. Bake at 350 degrees for 90 minutes. Drizzle tomato sauce on top during last 30 minutes of baking.

Jane Fredericks

PICKLED SPARERIBS (SWEET AND SOUR)

4 Tbsp. vinegar
2 Tbsp. sugar
4 turnips
1 tsp. salt
2 lb. spareribs
1 Tbsp. oil
1 clove garlic, crushed
1 small piece ginger root
1/4 cup sugar
1/4 tsp. dry mustard
1/2 tsp. salt
2 Tbsp. flour
2 Tbsp. soy sauce
3 Tbsp. vinegar
1 cup water

Add sugar to vinegar and bring to boiling. Cool. Peel and slice turnips. Sprinkle with salt, rubbing the salt into the turnips. Let stand 30 minutes. Wash thoroughly and squeeze dry. Place turnips in a bowl and add vinegar syrup. Set aside.

Place spareribs, cut in small pieces, in a large frying pan. Cover with hot water. Bring to boiling. Drain and dry thoroughly. Add oil to frying pan; when hot, add spareribs and brown thoroughly.

Peel ginger root and chop fine. Place in a bowl with crushed garlic. Add dry ingredients, followed by soy sauce, vinegar and water. Stir until smooth. Pour over spareribs. Bring to a boil and simmer slowly for 10 minutes.

To serve, place spareribs and sauce over pickled turnips. Makes 6 servings.

Roslyn G. Armacost

PORK TENDERLOIN A LA ASPARAGUS

8 pieces pork tenderloin (2 lb.)
2 Tbsp. butter
1 can cream of asparagus soup
1/4 cup milk
1/2 cup chopped onions
3 oz. mushrooms
1/2 tsp. curry powder
Dash of pepper

Pound pork slices to flatten. Brown in butter and set aside. In same skillet, blend remaining ingredients. Return meat to skillet. Cover and simmer 1 to 1-1/2 hours. Serve sauce over meat.

PORK TENDERLOIN WITH MUSTARD SAUCE

1/4 cup soy sauce
1/4 cup bourbon
2 Tbsp. brown sugar
2-1/2 to 3 lb. pork tenderloin
Sauce:
1/3 cup sour cream
1/3 cup mayonnaise
1 Tbsp. dry mustard
2-3 green onions, chopped

Mix soy sauce, bourbon, and brown sugar. Marinate pork in this mixture for several hours, turning occasionally.

Preheat oven to 325 degrees. Remove pork from marinade and bake 1 hour, basting often. Meanwhile, mix sauce ingredients until smooth. When roast is done, carve into thin slices and serve with sauce. Makes 8 servings.

Anna Naigle

LAMB

DEVILED LAMB CHOPS

1/4 cup olive oil
1 Tbsp. lime juice
1 clove garlic, minced
1/4 tsp. liquid smoke
8 loin lamb chops, 1" thick
4 Tbsp. jalapeno jelly
2 red bell peppers, roasted, cut into 16 strips
1/4 tsp. hot pepper sauce

Whisk olive oil with lime juice, garlic, liquid smoke and hot sauce. Brush both sides of chops with this mixture and place in a large skillet. Cover and cook each side 8 minutes or until tender. Place on oven-proof platter. Brush chops with 2 Tbsp. jalapeno jelly. Place 2 pepper strips on each chop and spoon on remaining half of jalapeno jelly. Place under broiler until glazed. Serves 4.

Katalin K. Winegard

BILL'S FAMOUS LAMB SHANKS LA MADAGASCAR

6 lamb shanks
2 cloves garlic
Fresh ground pepper, to taste
1/2 tsp each:
basil
oregano
rosemary
thyme
3/4 tsp. curry powder
2 bay leaves, crushed
6 large onions, thinly sliced
2-1/2 Tbsp. soy sauce
1/2 cup dry white wine
1/2 cup water
6 yellow Finnish potatoes
6 carrots

Preheat oven to 400 degrees. Rub lamb shanks with garlic and place in roasting pan. Sprinkle with pepper.

Mix herbs, curry powder and bay leaves; sprinkle over shanks. Place sliced onions on top of lamb. Pour soy sauce over meat. Roast, uncovered, for 15 minutes. Reduce heat to 300 degrees and continue roasting for 2 hours. Pour off fat.

Cut potatoes into quarters and carrots into pieces. Place around lamb shanks. Add wine and water. Cover and roast 1 additional hour or until potatoes and carrots are tender. Serves 6.

Serve with chilled gourmet green salad and onion bread. For wine, try a lightly chilled Beaulieu Gamey Beaujoais.

William D. Handelsman

LAMB SHISH KEBAB

2 lb. boneless lamb shanks, cut in 1" cubes
4 Tbsp. olive oil
Juice of 2 large lemons
1 clove garlic
Chopped onion
1 tsp. salt
1/2 tsp. coriander (optional)
1 tsp. curry
1/2 tsp. ginger
1/2 tsp. seeded dry red pepper
Assorted vegetables

Cut assorted vegetables (cherry tomatoes, zucchini, bell peppers, mushrooms) in 1" squares. Mix marinade by combining olive oil, lemon juice, garlic, onion, salt, coriander, curry, ginger, and red pepper. Marinate lamb for about 4 hours. When ready, place on skewers with assorted vegetables. Barbecue or broil until tender. Serve with rice or noodles.

Joan Morris

LAMB IN ONION-MUSTARD SAUCE

4 Tbsp. butter
Few drops Worcestershire sauce
2 Tbsp. flour
Salt and pepper, to taste
2 large onions, coarsely chopped
2 Tbsp. Dijon mustard
1 cup consomme or stock
Enough cold sliced lamb to serve 4

Melt butter and saute onion until just golden. Add Worcestershire and mustard. Cook down a little, then stir in the flour. Cook until slightly thickened. Add consomme or stock and salt and pepper to taste. Mix well and cook down to desired consistency.

To serve, arrange lamb slices on heated plates. Spoon sauce over them. Accompany with baked potatoes and a simple green vegetable.

Katalin K. Winegard

CHEESE AND EGG

BEEF SCRAMBLE

12 eggs, beaten
1 jar (2-1/2 oz.) dried beef, cut in thin strips
1 cup creamed cottage cheese
1/4 cup green onion tops or chives
3/4 cup butter or margarine

Mix eggs, dried beef and cheese. At this point, mixture can be refrigerated up to 24 hours.

Cook and stir onion tops in butter in 10" skillet for 2-3 minutes. Stir in egg mixture. As mixture thickens, lift cooked portion with spatula so thin uncooked portion can flow to bottom. Avoid constant stirring. Cook until eggs are thickened but still moist--about 15 minutes. Serves 8.

Marge Koehl

BENJIRMA

1 green onion, diced
1/2 green pepper, diced
1/2 red pepper, diced
2-3 mushrooms, diced
1 tsp. salt
1/2 tsp. pepper
1 cup shrimp or crab meat
5 eggs
1 cup sharp cheese, shredded
1 Tbsp. oil
2 Tbsp. butter with vegetable oil

Saute vegetables and place in baking dish oiled with butter/vegetable oil mixture. Place dish in 350-degree oven for 8-10 minutes or until it appears glossy and softened.

Beat eggs and fold in shredded cheese. Add vegetables and shrimp. Pour mixture into hot baking dish. Bake at 350 degrees for 18-20 minutes or until slightly bouncy to finger touch.

Irma Murphy Reed

BRUNCH FOR A CROWD (Prepare the night before)

8 slices French bread, buttered
1 lb. bulk sausage
1 tsp. dry mustard
1 tsp. paprika
8 eggs, beaten
3 cups milk
Salt and pepper, to taste
1 lb. grated cheddar cheese

Place buttered French bread in a 9x13" glass baking dish. Saute sausage and sprinkle over bread. Mix eggs, milk and seasonings together and pour over sausage. Sprinkle grated cheese on top and refrigerate overnight. Bake at 350 degrees for 1 hour. Cut into squares to serve. Makes 10 servings.

Vincent G. Brooks

BREAKFAST SOUFFLE

8 eggs, lightly beaten
5 slices bread, cubed (crust included)
1 lb. sausage, bacon or ham, cooked and crumbled
1-1/2 cups cheddar cheese, shredded
2 cups milk
1 tsp. dry mustard
1 tsp. salt

Brown sausage and drain fat. Mix sausage with remaining ingredients. Pour into 9x13" pan and cover. Refrigerate overnight. Bake at 350 degrees for 30-40 minutes.

Katalin K. Winegard

BREAKFAST BEFORE

1 lb. sausage
6 eggs
1 tsp. dry mustard
2 slices bread, cubed
1-1/2 cups grated cheese (Cheddar or Longhorn)
2 cups milk
1 tsp. salt

Saute crumbled sausage and drain well. Beat eggs with milk, salt and mustard. Pat bread cubes in bottom of 9x13" baking dish. Layer sausage and cheese over bread. Pour egg mixture on top. Refrigerate overnight. Bake uncovered at 350 degrees for 45 minutes.

To reheat leftovers, wrap in foil and warm at 200 degrees.

Sandy Gillenwater

CHEESE EGG STRADA

2 jars (5 oz. each) Kraft Old English Cheese Spread, softened
1 cup butter
1-1/2 cups chopped ham
1/2 lb. mushrooms
1 can (7 oz.) Ortega green chilies
1/2 cup chopped onion
16 slices white bread (no crusts)
1 cup milk
5 eggs

Blend softened cheese spread with butter and spread on 8 slices of bread. Line a 9x13" pan with the buttered bread. Add mushrooms, ham, and chilies. Top with remaining 8 slices of bread. Layer more mushrooms, ham, onion and chilies.

Mix eggs and milk and pour over all. Refrigerate overnight. Sprinkle with paprika. Bake at 350 degrees for 45 minutes.

E-5 Kerry S. Bundy

SANDY'S CHILI RELLANO EGG RAMEKINS

10 Ramekins, 4-1/2"
20 eggs
1 cup grated Parmesan or Romano cheese
3 to 4 cups grated Jack cheese
Garlic powder
Chopped green onions, to taste
2/3 cup Cilantro, chopped
1-1/2 cups green chilies, chopped
Cayenne pepper, powdered

Spray each ramekin with vegetable spray. Sprinkle grated Parmesan on bottom, just to cover. Sprinkle grated Jack cheese, about 1/3 cup, over Parmesan. Add a dash or 2 of garlic powder, some cilantro, chilies, cayenne pepper, and green onions.

Carefully break 2 eggs over cheese mixture. Sprinkle a small amount of garlic powder over eggs, add more green chilies, and cover with grated Jack cheese and Parmesan. Sprinkle green onions or chilies and a dash of cayenne on top.

Bake at 400 degrees for 10-12 minutes. May be served with turkey sausage and warmed flour tortillas or cornbread. Serves 10.

Notes: You can substitute Swiss cheese for Jack, dill for garlic, spinach for chili and cilantro, and you'll have a version of eggs Florentine.

Country Meadow Inn

CHILI EGG PUFF

10 eggs
1/2 cup flour, unsifted
1 tsp. baking powder
1 tsp. salt
1 pt. small curd cottage cheese, creamed
1 lb. Monterey Jack cheese, shredded
1/2 cup butter, melted
2 cans (4 oz.) green chilies, diced

Beat eggs with electric mixer until light and lemon colored. Add remaining ingredients, except chilies, and blend until smooth. Stir in chilies.

Pour into well-buttered 9x13" dish. Bake at 350 degrees for about 35 minutes or until top is browned and center is still soft. (It continues to bake after removed from oven.) Serve hot. Makes 10-12 servings.

CHILI RELLENO CASSEROLE

3 small cans Ortega chilies
1/2 lb. cheddar cheese, grated
1/2 lb. Monterey Jack cheese, grated
6 eggs
1/2 pt. sour cream
1/2 tsp. salt
1 can tomatoes (14 oz.)
1/2 tsp. sugar
Salt to taste
1/2 tsp. oregano
1 tsp. chili powder
1 tsp. minced onion

Separate and beat the eggs. Add sour cream to egg yolks and blend. Add salt to egg whites. Fold egg mixtures together gently. Grease 9x11" pan. Layer chilies, Jack cheese, and half the egg mixture, followed by another layer of chilies, the cheddar cheese, and remaining egg mixture. Bake at 350 degrees for 50 minutes. Cool 10 minutes before serving.

Meanwhile heat together the tomatoes, sugar, salt, oregano, chili powder and minced onion. Simmer 10 minutes. Serve over Chili Rellano casserole.

Joan Morris

FESTIVE ITALIAN QUICHE

9" deep pie shell
2 Tbsp. oil
2 cups zucchini, chopped or shredded
1/2 cup chopped onion
1 garlic clove, minced
1-1/4 cups Mozzarella cheese, shredded
3 eggs, beaten
1 cup cottage cheese
1/3 cup milk
1/4 tsp. salt
1/4 tsp. pepper
1 can (15 oz.) tomato sauce
1 Tbsp. dried parsley flakes
1 tsp. dried oregano
1/2 tsp. dried basil
1 minced garlic clove

Bake pie shell at 350 degrees for 10 minutes. Cool. Saute zucchini, onions, and garlic in oil over medium heat for 10 minutes. Spread evenly in baked shell. Mix 1 cup mozzarella with eggs, cottage cheese, milk, salt and pepper. Spread over vegetables in pie shell. Sprinkle remaining mozzarella over the top. Bake at 375 degrees for 40 minutes or until set.

Meanwhile, blend tomato sauce with parsley, oregano, basil and cloves. Simmer for 15 minutes, stirring occasionally. Serve with quiche.

Mrs. Raymond E. Robinson

ONE-POT MACARONI AND CHEESE

3 cups water
3/4 cups chopped celery
2 cups (8 oz.) uncooked macaroni
2 Tbsp. chopped chives
3/4 tsp. salt
Dash of pepper
4 drops bottled hot pepper sauce
1/2 cup milk
12 oz. cheddar cheese, grated

Place all ingredients except milk and cheese in a 3-qt. kettle and bring to boil over medium heat, stirring occasionally. Cover and reduce heat. Simmer until macaroni is tender, about 12 minutes. Uncover. Stir in 1/2 cup milk and 12 oz. grated cheddar cheese until cheese is melted. Do not boil. Season to taste with additional salt and pepper, if desired. Turn into serving dish and serve immediately. Top with croutons if desired. Makes 4 servings.

LCDR Dorothy L. Beers

POTATO CUP BRUNCH

2 lb. pkg. frozen hash browns
1/2 cup chopped onions
2 Tbsp. parsley, chopped
1 can (4 oz.) chopped green chilies
1/4 cup melted butter
1/2 cup flour
3/4 tsp. salt
1/4 tsp. pepper
1-1/2 cups milk
1/2 cup sour cream
12 slices Canadian bacon
12 eggs

Cook hash browns as directed on pkg. Add onion, parsley, and green chilies. Mix and heat butter, flour, salt, pepper and milk. Cook until thick. Remove from heat and add sour cream.

Place hash browns in 9x13" greased pan. Top with sauce and gently mix. Place bacon rounds on top and press down to form cups. (Mixture may be frozen at this stage.) Bake at 350 degrees for 45 minutes. Remove from oven and break 1 egg into each cup; season with salt and pepper. Bake at 350 degrees for 15-20 minutes. Serves 8-12.

Nancy Carlson

QUICHE

1 pkg. (11 oz.) pie crust mix
1 egg white, beaten
1 lb. bacon
3 cups grated Swiss cheese
6 eggs
4 cups light cream
1-1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. pepper

Preheat oven to 375 degrees. Pat prepared pie crust into a large cookie sheet with 2" sides and baste crust with beaten egg white. Brown bacon and crumble. Sprinkle bacon and cheese over pie crust.

Beat eggs. Add cream and seasonings. Place cookie sheet in heated oven, then pour egg mixture over crust--this makes it easier to handle and avoids spills. Bake for 35-40 minutes. Cool and cut into squares. May be frozen and reheated.

Jane Fredericks

TACO EGGS

9 eggs, slightly beaten
1/2 cup milk
1/8 tsp. salt
2 cups (8 oz.) shredded medium cheddar cheese
Salsa
Condiments (optional);
sliced or diced avocados
tomatoes
onion
shredded lettuce
alfalfa sprouts
pitted ripe olives
sour cream

Beat eggs, milk and salt just until blended. Pour into greased 9x13" pan and bake in preheated 325-degree oven for 20 minutes or until set. Sprinkle with cheese; bake 5 minutes or until cheese melts. Let stand 5 minutes. Cut into squares and spoon salsa on top. Serve with condiments.

Janette Cunningham

WOODSTOCK

1 pt. milk
4 Tbsp. flour
3 Tbsp. butter or margarine
1/2 lb. Velveeta cheese
1 tsp. salt
6-8 hard-boiled eggs, diced
1 green pepper, diced
1 can cream of mushroom soup
1 small jar pimientos

Melt butter in a large saucepan. Add flour and mix. Slowly pour in the milk to make a white sauce. Add remaining ingredients and simmer for 20 minutes. Serve over toast or English muffins. Great for brunch.

Monica Fredericks

SEAFOOD SUPREME

1 lb. shrimp, cooked
2 cans crab meat, drained
2 cans clams, drained
1 cup green pepper, chopped
1/2 cup onion, minced
1 tsp. Worcestershire sauce
2 cups mayonnaise
1 cup bread crumbs
Salt and pepper to taste
1 pkg. large shells

Mix all ingredients except shells and put in casserole dish. Bake at 350 degrees for 45 minutes. Put some of the mixture on large shells and dot with butter. Serves 8 to 10.

Notes: This is a delicious second course. It also works well as an appetizer when seafood mixture is served on small shells.

Josie P. Harrison

SPLENDID SEAFOOD SPAGHETTI

1 medium onion, diced
1 clove garlic, minced
1 lb. large scallops
1 lb. medium peeled shrimp
1 can (6-1/2 oz.) clams
1 can (6-1/2 oz.) shrimp
1/4 tsp. each: basil, oregano, salt and pepper
2 Tbsp. olive oil
2 lb. spaghetti or linguine, cooked

Saute diced onion and garlic in olive oil. Add scallops and shrimp. Stir, cover and cook 7 minutes. Add spices, then shrimp and clams. Turn heat off and keep covered. Serve over spaghetti or linguini. Serves 6.

Diana B. Wisniewski

CRAB GUMBO

6 to 8 hard-shelled crab
3 medium onions
2 lb. okra
1 garlic clove
1 sprig thyme leaf
1 bay leaf
1 large can tomatoes
1/2 cup celery leaves
Salt and pepper, to taste
Several red pepper pods
Parsley
1/3 cup bacon fat
1-1/2 qt. water

Saute onions, garlic, parsley and celery in bacon fat. Add spices and okra. Stir to keep from burning. Cook 15 minutes.

Wash, clean and crack crab claws. Remove outside shell. Cut into quarters. Add crab, tomatoes and water to sauteed ingredients. Simmer slowly for 1 hour.

Note: Shrimp, oysters and ham may be added if you are not serving this as a first-day dish.

Helen Rollerson

CRAB MEAT AND SPAGHETTI CASSEROLE

8 oz. spaghetti
1 can cream of mushroom soup
3 Tbsp. butter
1 cup milk
2 cups grated sharp cheese
1/4 cup finely minced onion
2 hard-boiled eggs, diced
1 Tbsp. pimiento, chopped
Dash of pepper and 1/2 tsp. salt
1-1/2 cups fresh or canned crab

Prepare spaghetti according to pkg. directions. Meanwhile, heat mushroom soup, stirring until smooth. Add remaining ingredients. Drain spaghetti and combine with soup mixture. Place in 2-qt. casserole dish and bake at 350 degrees for 30-45 minutes.

Jane O'Donovan

BAKED CRAB MEAT

1/2 cup olive oil
2 onions, finely chopped
2 tomatoes, finely chopped
2 green peppers, finely chopped
1 clove garlic, minced
3 Tbsp. chopped parsley
1 lb. cooked crab meat
1-1/2 tsp. salt
1/2 tsp. pepper
2 eggs, beaten
1 cup bread crumbs
6 green olives, stuffed and sliced (optional)

Heat olive oil in saucepan. Add onions and saute for 10 minutes, stirring occasionally. Add tomatoes, green peppers, garlic and parsley, cooking over low heat for 15 minutes. Add crab, salt and pepper, mixing carefully. Cook over low heat for an additional 5 minutes, stirring occasionally.

Pour eggs over the mixture and cook for 2 minutes, stirring constantly. Divide the mixture among 6 individual-size buttered ramekins or place in one buttered casserole dish. Sprinkle heavily with bread crumbs. Arrange olive slices on top. Bake at 375 degrees for 15 minutes or until lightly browned on top. Serve hot.

Colonel Dikran and Christa Chamlian

SEAFOOD CASSEROLE

8 small artichoke hearts, canned or fresh
3/4 lb. fresh crab or shrimp
1/4 lb. fresh mushrooms
2 Tbsp. butter
1-1/2 cups medium cream sauce
1 Tbsp. Worcestershire sauce
1/4 cup sherry wine
1/4 cup grated Parmesan cheese
Dash of paprika

Arrange artichoke hearts in a buttered, shallow baking dish. Spread flaked crab or clean shrimp over artichokes. Saute sliced mushrooms in butter for 5 minutes. Add to casserole. Season cream sauce with Worcestershire, sherry, salt and pepper, and pour over casserole. Sprinkle with Parmesan and a dash of paprika. Bake 20 minutes at 375 degrees. Serves 4.

Marie A. Skjaret

CRAB CASSEROLE

8 slices white bread, crustless and cubed
1 lb. crab (2 cans)
1 green pepper
1 cup chopped celery
3/4 cup mayonnaise
4 eggs
1 cup milk
1 can mushroom soup
1 cup grated sharp cheddar
2 cans sliced mushrooms

Place half the bread in bottom of a 9x12" buttered casserole dish. Mix crab, green pepper, celery, and mayonnaise. Place on top of bread. Cover with remaining bread. Beat eggs with milk and pour over casserole. Refrigerate overnight.

Remove casserole from refrigerator 1 hour before cooking. Bake for 15 minutes at 375 degrees. Remove from oven, pour soup on top, and spread mushrooms and cheese over all. Bake for 1 hour at 325 degrees.

Mary F. Davenport

SEAFOOD CASSEROLE

1 can crab meat
5 oz. shrimp
7 oz. tuna
1 cup bread crumbs
1/2 cube butter
1/4 lb. grated cheddar cheese
3 eggs, hard-boiled, sliced
2 oz. mushrooms
2 cups medium cream sauce:
· 4 Tbsp. butter, 4 Tbsp. flour
2 cups milk

Make cream sauce by heating butter, flour and milk, stirring constantly, until smooth. Layer seafood and eggs in buttered baking dish, pouring cream sauce over each layer. Reserve enough bread crumbs and cheese for top. Bake at 325 degrees for 45 minutes. Serves 6 to 8.

Wilma Fein

POACHED FISH FILLETS

1 Tbsp. minced parsley
1 Tbsp. fresh minced dill (or 1 tsp. dried dill)
1/4 tsp. oregano
1 tsp. salt
1/4 tsp. pepper
1-1/2 cup broth: fish, clam, or chicken
2 lb. flounder or haddock fillets
2 Tbsp. butter
1 tsp. lemon juice

Add seasonings to broth and bring to boil. Simmer gently for 3 minutes. Slip in the fish fillets and simmer gently an additional 7 minutes. Remove fillets gently, being careful not to break them. Melt butter with lemon juice and 1/4 cup of the fish broth. Pour this sauce over the fillets. Serves 6--about 170 calories per serving.

Sharon K. Crocetti

SPICY FISH FILLETS

1-1/2 lb. fresh or frozen fish fillets
Paprika
1 cup yogurt
1/2 tsp. prepared mustard
1/2 tsp. dried dill or thyme
1 Tbsp. lemon juice
1 tsp. salt
1/2 tsp. pepper
Minced parsley, for garnish

Preheat oven to 350 degrees. If using frozen fish, thaw, and cut into 2 pieces. Dust with paprika. Grease a small baking dish and place fish in it. Combine yogurt, mustard, dill, thyme, lemon juice, salt and pepper. Blend well and spread over fish. Bake for 20 minutes. Sprinkle with parsley. Serves 4--about 200 calories each.

Sharon K. Crocetti

BAKED FISH FILLETS

2 lb. fillet of flounder, cod or rock fish
1 small onion, chopped
3 Tbsp. lemon juice
1/2 tsp. prepared mustard
2 Tbsp. melted butter
1/2 cup shredded sharp cheddar
3 slices chopped bacon
1/2 cup light cream
1 small dill pickle
1 Tbsp. chopped parsley
1 Tbsp. cornstarch
2 Tbsp. bread crumbs

Arrange fish fillets in a greased baking dish. Saute the bacon until browned; add onion and cook until golden. Remove from heat and cool slightly. Stir in cream, lemon juice, pickle, mustard, parsley and cornstarch. Pour over fish. Sprinkle top with cheese, melted butter, and bread crumbs. Bake in 350-degree oven for 30 minutes. Serves 6.

Katalin K. Winegard

FILLETS OF SOLE OR FLOUNDER IN FOIL

2 cups torn lettuce
1-1/2 lb. sole or flounder fillets
2 scallions, slivered
2 tomatoes, peeled and chopped
4 tsp. butter
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. dill weed or basil
4 tsp. white wine

Preheat oven to 350 degrees. Cut foil into 4 large squares. Place a little lettuce on each piece of foil and cover with fish, dividing the fillets evenly. Combine remaining ingredients and divide among the fish squares.

Wrap fish fillets envelope-fashion so no moisture will escape. Place on baking sheet and bake 35 minutes. Serve in the packages so each person may empty fish and juices on own plate. Serves 4--160 calories each.

Sharon K. Crocetti

SAUTEED PECAN FLOUNDER

1 cup shelled pecans, coarsely chopped
1-1/2 cups fresh bread crumbs
1/2 tsp. salt
1/4 tsp. pepper, freshly ground
1 cup all-purpose flour
2 eggs, lightly beaten
2 Tbsp. milk
6 flounder fillets (2-1/4 lb.)
3 Tbsp. unsalted butter
3 Tbsp. safflower oil

Combine pecans, bread crumbs, salt and pepper in a small bowl. Pour on waxed paper. Put flour on another sheet of waxed paper.

In a large bowl, whisk eggs and milk until blended. Pat flounder dry and dredge in flour, one piece at a time, coating evenly. Shake off excess flour. Dip each fillet in egg mixture, draining liquid. Coat fillets in pecan/bread crumb mixture, patting gently to help coating adhere. Shake off excess.

In a large skillet, melt half the butter and half the oil over moderate heat. Saute 3 of the fillets until golden brown, about 3 minutes per side. Transfer to a warm platter and cover loosely with foil. Repeat with remaining butter, oil and flounder fillets. Serve hot.

Josie P. Harrison

CHICKEN HALIBUT

6 slices halibut, 1" thick, 3" wide
Butter
Salt and pepper, to taste
Dry mustard, to taste
Juice of 1 lemon
1 pt. dry white wine
1 pt. chicken stock
2 Tbsp. butter
1 Tbsp. flour
1 egg yolk
2 Tbsp. cream
1 tsp. chopped tarragon
Dash Worcestershire sauce
Gruyere or mild cheddar cheese

Sprinkle halibut with salt, pepper, and dry mustard. Place in buttered baking dish. Add lemon juice. Pour white wine and chicken stock over fish. Bake in a hot oven about 15 minutes.

Combine 2 Tbsp. butter with flour in a saucepan. Cook one minute. Add stock from cooked fish and boil 5 minutes. Slowly add a small amount of this mixture to 1 egg yolk beaten with cream, tarragon and Worcestershire. Return egg mixture to sauce in pan, stirring until it boils. Cover fish with sauce, sprinkle with cheese, and brown in oven. Serve immediately.

Notes: This is an old San Francisco recipe often served by my mother for both family and company meals. My sister and I have both used it for the 50 years we have been married, and it is now being served by daughters, daughters-in-law, grand-daughters, and other family members.

Shirley Cooke

BILL'S FISHERMAN'S BAKE

2 lb. orange roughy
1 cup white burgundy wine
3 Tbsp. dry sherry
2 Tbsp. chopped parsley
2 Tbsp. chopped chives
Salt and pepper, to taste

Mix wines and seasonings and pour over fish. Bake at 375 degrees or just until done. Serves 4. Serve with chilled Mirasou White Burgundy.

William D. Handelsman

SALMON STEAMED ON A BARBECUE

4 salmon steaks, 1-1/2 to 2 lb. each
1/4 to 1/2 cup butter, slivered
1 tomato, sliced
1 medium onion, sliced
1 lemon, sliced
1/2 tsp. dill
1/2 tsp. salt

Prepare barbecue coals. Place salmon fillets on sheet of foil. Layer butter, tomato, onion and lemon slices on each. Sprinkle with dill and salt. Wrap fillets securely in foil and lay on coals. Cook 20 minutes or until salmon flakes easily.

Karen Johnson

SALMON AU FOUR

4 Tbsp. butter, melted
1 Tbsp. butter
15 artichoke hearts, cooked and halved
4 oz. Alouette cheese with garlic and spices
Salt
Freshly ground pepper
1 to 1-1/2 lb. salmon steaks
Juice of 1 large lemon
1 Tbsp. basil

Preheat oven to 350 degrees. Butter an oven-to-table baking dish. Arrange salmon and artichokes decoratively in dish. Sprinkle with lemon juice. Pour melted butter over all. Sprinkle with salt and pepper. Spread Alouette generously over steaks and sprinkle with basil. Bake until fish flakes easily with a fork and cheese is melted--about 20 minutes. Serves 4.

Katalin K. Winegard

SALMON LOAF WITH LEMON MUSHROOM SAUCE

2 cans (1 lb. each) salmon
1/2 cup chopped celery
1/3 cup chopped parsley
1 cup evaporated milk
1/4 cup melted butter
1 tsp. Worcestershire sauce
2 cups soft bread crumbs
1/2 cup chopped onion
2 eggs, slightly beaten
1/3 cup bottled lemon juice
1 tsp. salt
Lemon Sauce:
1 can undiluted mushroom soup
1/4 cup water
2 Tbsp. lemon juice
1/4 tsp. Worcestershire sauce
1/8 tsp. dill

Drain and flake fish. Combine celery, parsley, milk, butter, Worcestershire, bread crumbs, onion, eggs, lemon juice and salt; add fish and mix well. Pat into a loaf pan or casserole dish. Bake at 375 degrees for 35-40 minutes or until firm.

Meanwhile, make lemon sauce by heating all sauce ingredients together, stirring until smooth. Serve with salmon loaf. Makes 8 servings.

Mignon Stannard

GRILLED SALMON

6 salmon steaks
1/2 cup dry white wine
1/2 cup melted margarine
1/4 cup lemon juice
1/4 cup brown sugar
2 Tbsp. Crazy Jane's Mixed-Up Salt
1 Tbsp. lemon pepper mix

Marinate salmon steaks in wine, margarine, lemon juice and brown sugar for 2 to 4 hours. Heat grill. On low temperature, grill steaks for 5-6 minutes on each side, depending on thickness, until they begin to flake. Mix Crazy Jane's salt and lemon pepper; sprinkle on steaks while grilling. The best grilled salmon recipe!

Sandy Gillenwater

SAUTEED SCALLOPS PROVENCALE

5 Tbsp. olive oil
2 cloves garlic, minced
1-1/2 lb. bay or sea scallops
1 Tbsp. fresh lemon juice
1 large ripe tomato, peeled, seeded, chopped
Salt to taste
Freshly ground pepper
1/4 cup parsley, finely chopped

Rinse, drain, and pat dry the scallops. Heat oil in large, heavy skillet. Saute garlic over low heat until tender but not browned. Increase heat and add scallops. Saute until lightly browned and opaque, about 5 minutes. Add remaining ingredients and heat through. Serve over rice if desired.

Marcia Rose

AUNT ALICE'S BAKED SCALLOPS

1-1/2 to 2 lb. scallops
1/4 lb. melted butter
Juice from 1/2 lemon
Salt and pepper, to taste
Cracker crumbs, to cover

Melt butter with lemon and pour in shallow earthenware pan (butter should be about 1/4" thick on bottom of pan). Roll scallops in lemon/butter, and arrange flat in pan. Sprinkle with salt, pepper and cracker crumbs. Cook at 400 degrees for 25-30 minutes. Serve hot.

Major (Ret.) and Mrs. Richard Acken

BARBECUE SHRIMP

3 lb. raw shrimp
2 sticks margarine
2 cloves garlic, finely chopped
1/2 tsp. garlic salt
1/2 tsp. onion salt
1-1/2 Tbsp. black pepper
1/2 tsp. cayenne pepper
Juice from 1 lemon
1 Tbsp. Worcestershire sauce
Crusty, sliced French bread

Melt margarine in large, shallow baking dish. Add garlic, pepper, lemon juice, and Worcestershire. Brown slightly. Add washed shrimp and sprinkle with garlic and onion salt. Bake at 350 degrees for about 30 minutes, depending on shrimp size (30 per lb. is a good size). Stir once.

Serve shrimp in bowl with lots of juice for dipping French bread. Each person peels own shrimp, so you'll need lots of napkins!

Mary Joe Swift

SHRIMP-PEPPER PASTA

1 onion, chopped
2 garlic cloves, minced
2 Tbsp. olive oil
1 lb. medium-size shrimp, peeled and deveined
1 medium red pepper, cut in short, thin strips
1 medium green pepper, cut in short, thin strips
1 can (28 oz.) whole tomatoes, drained and coarsely chopped
1/3 cup picante sauce
1-1/2 Tbsp. dried basil
1/2 tsp. oregano leaves, crushed
1/2 lb. hot cooked linguine

Cook onion and garlic in oil in large skillet until tender but not brown. Add shrimp and peppers, stirring constantly, and cook about 4 minutes or until shrimp is done. Add tomatoes, picante sauce, basil and oregano. Heat thoroughly. Toss with linguine and serve.

Karen Johnson

SHRIMP AND RICE CASSEROLE

3/4 cup butter
1 green pepper, chopped
4 cups cooked rice
2 cups heavy cream
1 Tbsp. salt
1-1/2 cups tomato sauce
Dash Tabasco
2 lb. cooked shrimp

Saute pepper in butter, then mix in all other ingredients. Place in 9x13" baking pan and bake at 325 degrees for 30 minutes or until bubbling. Serves 8 to 10.

Nancy Brady

SHRIMP GUMBO

2 lb. shrimp
(and/or crab, oysters)
2 Tbsp. oil
2 Tbsp. flour
3 cups okra, sliced
2 onions, chopped
2 Tbsp. oil
1 large can tomatoes
2 qt. water
1 bay leaf
1 tsp. salt
3 cloves garlic
Cayenne pepper
Cooked rice

Peel and devein shrimp (clean other shell fish, if using). Mix 2 Tbsp. oil with flour, making a dark roux by stirring flour in oil over low heat until browned. Add shrimp to roux for a few minutes, stirring constantly. Set aside.

Smother okra and onions in oil in a large kettle. Add tomatoes when okra is nearly cooked. Add water, bay leaf, garlic, salt and pepper. Add shrimp and roux. Cover and cook slowly for 30 minutes. Serve over cooked rice.

Note: This is my mother's South Louisiana recipe, adapted from "River Road Recipes" of the Junior League, Baton Rouge.

Noel D. Mize

SHRIMP MEXICANA

1 tsp. minced onion
1 lb. shrimp, cooked
1 lb. fresh mushrooms
4 Tbsp. flour
1 tsp. salt
1 tsp. chili powder
2 cups milk
2 Tbsp. minced parsley
4 Tbsp. catsup

Cook onions and mushrooms in butter until vegetables are soft. Add cooked shrimp. Combine dry ingredients and sprinkle over mushrooms and shrimp, coating each piece. Gradually add milk and cook 5 minutes. Add parsley and catsup.

Serve on Chinese noodles, rice, or toast. If you make early and plan to reheat later, add parsley just before reheating.

Evelyn K. Kinchla

SHRIMP AND ARTICHOKES

1 can artichoke hearts
3/4 lb. shrimp, cleaned and cooked
1/4 lb. fresh mushrooms, sliced
2 Tbsp. butter or margarine
1/4 cup grated Parmesan

White sauce:
1 Tbsp. minced onion
3 Tbsp. butter
2 Tbsp. flour
1-1/2 cups milk
1 Tbsp. Worcestershire sauce
1/4 cup dry sherry
Salt, pepper, paprika

Butter a shallow baking dish and arrange artichoke hearts. Spread shrimp over artichokes. Simmer mushrooms in butter for 6 minutes and add to shrimp dish.

To make white sauce, simmer minced onion in butter for 2-3 minutes. Remove from heat and stir in flour. Add milk and return pan to stove; over moderate heat, stir constantly until sauce is smooth and thickened. Stir in Worcestershire and sherry and season to taste.

Pour white sauce over ingredients in casserole. Sprinkle with Parmesan and speckle with paprika. Bake at 375 degrees for 30 minutes or until bubbling and lightly browned on top. Garnish with fresh parsley.

Barbara Rose

FILLET OF SOLE SAN JOAQUIN

1 onion, chopped
1/4 cup butter or margarine
1/2 cup parsley, chopped
1/2 cup cooked rice, seasoned with salt, pepper and butter
1/2 tsp. salt
1/8 tsp. pepper
2 eggs
3/4 cup milk
8 sole fillets
Fine dry bread crumbs
1 can cream of mushroom soup
1 cup sherry or white table wine
Parmesan cheese

Saute onion in butter. Add parsley and cook until onion is soft and translucent. Add cooked rice.

Beat eggs with milk. Season with additional salt. Spread rice mixture evenly over fillets, roll up, and secure. Dip each fish roll in egg mixture, then in bread crumbs. Let coating set for at least half an hour (or longer, in refrigerator).

Brown rolls lightly on all sides in butter--about 10 minutes. Remove to flame-proof platter. Heat mushroom soup with wine, simmering about 15 minutes and stirring frequently. Pour sauce around fish rolls and sprinkle with Parmesan. Brown under the broiler.

Notes: Serve with buttered zucchini and a lime-and-pear mold. This recipe takes time to prepare, but it is worth the effort. You can double recipe for additional guests or to have enough to freeze for future use.

Dale C. Astleford, CWO4, Ret., USN

OVERNIGHT TUNA CASSEROLE

1 can condensed cream of celery soup
1 cup milk
1 can (6-1/2 oz.) water packed tuna, drained and flaked
1 cup UNCOOKED elbow macaroni
1 cup frozen green peas
1/2 cup chopped onion
1 cup shredded cheddar cheese (reserve 1/4 cup)

Whisk soup and milk in 2-qt. microwave-safe bowl until well-blended. Stir in remaining ingredients except for reserved cheese. Cover and refrigerate at least 12 hours.

Cover with lid or vented plastic wrap. Microwave on high for 15-17 minutes, until hot and bubbling. Sprinkle with reserved cheese. Let stand, uncovered, 5-7 minutes (until cheese melts).

Pat Copeland

DANISH SANDWICH PUFF TUNA CASSEROLE

12 slices day-old bread
2 cans tuna (6-1/2 oz. each), in oil
4 eggs
1/2 tsp. prepared mustard
1 Tbsp. minced onion
6 slices Cheddar cheese
2/3 cup real mayonnaise
2-1/2 cups milk
1/4 tsp. Tabasco
1/2 tsp. salt
Garnish:
lemon slices/twists
pimiento
capers or dill

Remove crusts from bread and arrange 6 slices in a shallow casserole dish. Cover bread with cheese slices. Blend tuna and mayonnaise and spread on cheese slices. Cover with remaining slices of bread. Beat eggs, blending in milk and remaining ingredients. Pour over bread. Refrigerate for 1 hour. Bake, uncovered, at 325 degrees about 50 minutes, or until puffy and brown. Garnish with lemon slices and twists decorated with pimiento, capers or dill. Serves 6.

Katalin K. Winegard

UNIQUE ENTREES

REINDEER AND RED WINE CHILI

2 lb. reindeer meat, cubed*
1 tsp. oregano
2 bay leaves, finely crumbled
1/4 cup chili powder
1 tsp. garlic, powdered
1/2 cup red wine
1 can (1 lb. 12 oz.) tomato soup concentrate
1/4 cup cooking oil
12 oz. beef broth
2 tsp. salt
1 oz. liquid smoke extract
3 Tbsp. cider vinegar
3 Tbsp. onion powder
Optional: 3 cans (1 lb. each) red kidney beans

*Equal amounts of venison or beef may be substituted. Venison or reindeer meat can be purchased from licensed game dealers, listed in phone book.

Brown cubed meat in cooking oil in 5-qt. Dutch oven. Add beef broth and simmer. Add oregano, bay leaves, and chili powder, stirring occasionally. Add tomato soup and simmer 5 minutes. Add garlic, red wine, salt, smoke extract, vinegar and onion powder. Optional: add 3 cans (1 lb. each) red kidney beans. Cover the pan and simmer over low heat, stirring occasionally, for 90 minutes. Serve hot or cold. May be frozen. Serves 12.

1LT Eve Iversen

REAL HEART VALENTINE

2 or more hearts (goat, lamb, veal, beef)
2 Tbsp. olive oil (sesame or Wesson okay)
1/4 cup flour, per heart
1/2 tsp. garlic salt
1/4 cup grated Parmesan, per heart
Paprika
Paper bag
Parsley
Rice, steamed or fried

Trim fat and stringy tendons from hearts. Slice into little-finger size strips. Heat oil in large skillet so water drops bounce--good and hot. Put flour and garlic salt in bag and shake. Put heart strips in bag and shake well, dusting hearts lightly. Remove heart strips (do NOT pour) and drop CAREFULLY into skillet. Turn as strips brown, being careful not to burn or overcook.

Remove heart strips with spatula and serve on steamed or fried rice. Sprinkle with grated Parmesan and garnish with paprika--a nice Valentine color--and parsley.

Serve and eat immediately while good and hot. Hearts should NOT be greasy. It takes practice to get just the right amount of flour and cooking oil. Hearts should be very tender and kind of gamy in flavor.

Wyman Spalding

BRAISED OXTAIL

3 lb. oxtail, disjointed
Flour for dredging
Salt
Freshly ground pepper
3 Tbsp. shortening
1 cup diced carrots
1 clove garlic, minced
12 small whole white onions, peeled
2 cups dry red wine
1 bay leaf
Pinch of thyme
Beef stock or consomme
1 cup mushrooms (optional)
Chopped parsley

Preheat oven to 350 degrees. Roll oxtail joints in flour seasoned with salt and pepper. Brown meat in shortening in hot skillet and transfer to a casserole dish. Add carrots, garlic and onions to the skillet and brown well. Transfer to casserole and add wine and seasonings. Add enough beef stock to barely cover ingredients. Sprinkle with salt and pepper.

Cover and bake 2-1/2 to 3 hours or until meat is tender. If desired, saute mushrooms in butter and add to casserole during last 1/2 hour of cooking. Serve sprinkled with parsley.

Dorothy Miller

CHICKEN LIVER TERRINE

1 qt. boiling water, salted
1 stalk celery
2 sprigs parsley
6 whole peppercorns
1 lb. chicken livers
1-1/2 tsp. salt
Pinch cayenne OR 1/2 tsp. Tabasco
1 cup soft sweet butter or rendered chicken fat
1/2 tsp. dry nutmeg
2 tsp. dry mustard
1/4 tsp. powdered cloves
5 Tbsp. minced onion
1/2 clove garlic, finely chopped
2 Tbsp. cognac
1 truffle, finely chopped (optional)

Boil water and add celery, parsley and peppercorns. Reduce heat and simmer 5 minutes. Add chicken livers and cook, covered, 10 minutes.

Drain, cool, and grind livers, using the finest knife of a food grinder. (Waring blender works well.) Add salt, cayenne, butter, nutmeg, mustard, cloves, onion, garlic and cognac. Blend thoroughly. If desired, add chopped truffle. Mix thoroughly. Pack the pate in a 3-cup terrine and chill well.

Note: I put the pate in small jars with lids for cocktail-time. If well-wrapped to prevent drying, this can be frozen. Convenient for impromptu callers. Delicious--but does not last long!

Dorothy Miller

Vegetables & Side Dishes

BUILDINGS #5 THROUGH #16

These historic officers' quarters form the heart of the original "Officers' Row" along Funston Avenue in the old Main Post area. Designed to house three officers and their families per building, they were completed by September of 1862 at a cost of $5,100 each. The first occupants of these quarters were officers of the 9th United States Infantry Regiment, stationed at the Presidio during the Civil War.

The quarters embrace a row of similar one-and-a-half story cottages of wood-frame construction. They have clapboard siding and transverse gable roofs covered with wood shingles. Although much of their present form and appearance are the result of remodelling in the 1870's and 1880's, these quarters are typical of the modest residential architecture in this country in the mid-19th century. They exhibit a basic small-house type of wood construction, detailed with simple and limited use of classical-derived elements.

When built in 1862, the quarters faced to the west toward the parade ground. In the mid-1870's, they were re-oriented to face east and front on Funston Avenue. This was effected by tearing off the front and rear of each building and rebuilding the structure and porches in the new direction. Rear additions, bay windows, and other refinements were added in the 1880's.

At the time of the major renovation, the buildings were painted cream with dark green shutters and gray molding. Building 12, which had been destroyed by fire, was replaced at that time. Plumbing was installed in 1884 and electric lights were added in 1911-1912. Around 1947 the buildings were converted to duplexes. Concrete foundations were added in 1965 and carports were added in 1951.

The houses on both sides of Funston Avenue comprise one of the most significant neighborhoods of mid-19th century wooden buildings in the Bay Area. For over 130 years they have housed military families, making these quaint, historic quarters an important part of the historical architecture of the Presidio.

VEGETABLES & SIDE DISHES

Nowadays, with health and fitness high on most people's list of priorities, vegetables have definitely gained in stature. No longer the exclusive domain of side dishes, many vegetable casseroles are hearty enough to satisfy even notoriously great military appetites. In this section, we've assembled both healthy and hearty fare, with recipes designed to complement most any entree as well as others worthy of center table. These recipes are divided into three sections:

- Potatoes and Rice
- Stuffing and Pasta
- Vegetables from A to Z

POTATOES

BACHELOR POTATOES

1 large bag cubed hash brown potatoes
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup shredded cheddar cheese
16 oz. sour cream
Pats of butter

Mix together and pour in greased 9x13" baking dish. Top with pats of butter and bake at 350 degrees for 90 minutes.

LTC Steve Fredericks

CHEESE POTATO CRISP

1 lb. potatoes, peeled and grated
1 cup milk
1 cup grated Gruyere cheese
1 small onion, minced
1 egg, lightly beaten
2 Tbsp. butter, melted
1 tsp. salt
1 tsp. pepper

Combine grated potatoes, milk, cheese, onion, egg, melted butter, salt and pepper. Mix well. Place in a buttered 1-1/2 qt. baking dish and cover with foil. Bake in pre-heated 350-degree oven for 1 hour. Remove foil and bake 30 minutes more or until top is golden brown. Serves 4.

Katalin Winegard

HASH BROWN CHEESE BAKE

1 pkg. (32 oz.) frozen hash browns, thawed
2 cans potato soup
2 cartons (8 oz. each) sour cream
2 cups shredded sharp cheddar
1 cup grated Parmesan cheese
1/2 cup chopped onion

Combine all ingredients and put in greased 13x9" pan. Bake 40 minutes.

Variations: Sprinkle bread crumbs and/or Parmesan cheese on top. Add chopped green peppers to ingredients.

Sherri Miller

JANE'S SCALLOPED POTATOES

4-6 baking potatoes
1 stick butter
8 oz. cheddar cheese, thinly sliced or shredded
Salt and pepper, to taste
1/2 to 3/4 cup milk

Peel uncooked potatoes and slice thinly. Layer sliced potatoes in bottom of casserole dish. Cover with pats of butter and some cheddar cheese. Sprinkle with salt and pepper.

Add another layer of potatoes. Cover with more butter, cheese, salt and pepper. Repeat layers until casserole is filled. Pour milk over the top, adjusting amount to make casserole thinner or thicker. Bake, uncovered, at 350 degrees for 1 hour or until potatoes are tender. Serves 6 to 8.

Margery Jane Schacht

KENTUCKY BOURBON SWEET POTATOES

4-1/2 lb. sweet potatoes
1/2 cup safflower margarine, unsalted
1/3 cup orange juice
1/4 cup dark brown sugar
1/2 cup bourbon (100 proof)
1/3 cup pecan halves
4-1/2 tsp. freshly grated nutmeg and cinnamon (total)

Peel, slice, and boil sweet potatoes until soft. Drain and cool. When cool, mash with other ingredients (except pecan halves). Beat until fluffy and smooth. Grease a 6-cup baking dish with margarine and pour in sweet potatoes. Place pecan halves on top. Bake at 350 degrees for 45-60 minutes--until brown on top.

Vida Curry

KING'S ARM TAVERN SWEET POTATOES

3 lb. sweet potatoes
3/4 cup light brown sugar
3 Tbsp. butter
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. salt
1 cup milk

Cook sweet potatoes in salted water until done. Peel and mash potatoes. Mix in all other ingredients, reserving 2 Tbsp. brown sugar. Turn into a greased 1-1/2 qt. casserole dish and sprinkle with reserved brown sugar. Bake at 400 degrees for 30 minutes.

Nancy Roberts, US Navy

LEMON SWEET POTATOES

4 lb. yellow sweet potatoes, cooked, peeled and mashed
3 Tbsp. plus 1 tsp. fresh lemon juice
1 tsp. salt
1/4 cup butter, softened
2 egg yolks
1 Tbsp. orange-flavored liquer (optional)
Lemon slices (optional)

Combine mashed potatoes with salt and lemon juice. Beat in remaining ingredients. Transfer to a buttered 1-1/2 qt. casserole or souffle dish. Top with lemon slices for garnish. Brush with melted butter. Bake in preheated 325-degree oven for 45 minutes. Serves 8.

Note: Use yellow sweet potatoes, not orange yams. Use fresh lemon juice instead of bottled.

Colonel Jack P. Hug

MASHED POTATO CASSEROLE

8 large potatoes (5 lb.)
8 oz. cream cheese, softened
1 cup sour cream
2 tsp. garlic salt
1/2 tsp. pepper
4 Tbsp. butter
Paprika

Cook potatoes for about 40 minutes, drain well, and mash. With electric mixer, beat cream cheese and sour cream with mashed potatoes until smooth. Beat in garlic salt and pepper. Pour mixture in a buttered, shallow casserole dish and dot with butter. Sprinkle with paprika. Cover and chill up to 3 days.

To reheat, first bring to room temperature. Cover and bake in 375-degree oven for 50-60 minutes. Serves 12-15. This is a wonderful holiday casserole as it can be made ahead!

Gladys O. Pash

MUSTARD-SCENTED GRATIN OF POTATOES

3-1/2 lb. baking potatoes, peeled but uncooked
Salt and pepper, to taste
3/4 tsp. dried thyme, divided into thirds
3 cups shredded Havarti cheese, divided into thirds
1-1/3 cups half-and-half
1-1/3 cups chicken stock
1/4 cup Dijon mustard

Cut potatoes in 1/8" slices. Spray a large oven-to-table casserole with Pam. Arrange 1/3 of the potato slices, overlapping, in the bottom of the dish. Add salt and pepper to taste. Sprinkle with 1/3 of the thyme and Havarti cheese. Repeat with 2 more layers of potatoes, seasonings and cheese.

In small bowl, whisk together cream, chicken stock and mustard. Pour over potato mixture. Bake in preheated 400-degree oven for 50-60 minutes or until potatoes are tender. Top will be golden and crusty. Makes 8 servings.

Notes: This potato dish is terrific served with steak! There are several varieties of Havarti available, but plain Havarti (without caraway seed or herbs) is best for this recipe. Possible substitutes include Vermont cheddar, Monterey Jack, and mild gouda.

Katalin Winegard

ORANGE SWEET POTATOES

6 medium sweet potatoes
1 cup orange juice
2 tsp. grated orange rind
1 Tbsp. cornstarch
3 Tbsp. melted butter
1/3 cup brown sugar, firmly packed

Cook potatoes in jackets until tender. Remove skins. Combine remaining ingredients in a saucepan and cook, stirring constantly, until thick. Arrange sweet potatoes (whole or cut in 1/2" lengthwise slices) in baking dish. Pour sauce over potatoes, cover, and bake at 350 degrees for 20 minutes. Uncover and bake an additional 15 minutes.

Gladys Lindberg

POTATO, RED ONION AND PECAN PANCAKES

1 white potato, peeled, grated
1 red onion, chopped
1 cup broken pecans
1/2 cup flour
1 Tbsp. baking powder
3 eggs
Salt and pepper to taste
2 Tbsp. butter

Rinse grated potato with cold water, pat dry with paper towels, and place in large bowl. Add flour, onion and pecans and mix well. Add eggs, one at a time, mixing well after each egg. Add baking powder, salt and pepper.Melt butter in small pan. Make potato mixture into two flat, even pancakes. Fry over medium heat until browned--turn carefully to fry other side. Serves 2 at dinner with meat such as roast pork or lamb. Top with gravy if desired.

Lynne Armstrong

POTATO CASSEROLE

32 oz. pkg. frozen hash browns, thawed
1 can cream of chicken soup
8 oz. sour cream
2 Tbsp. onion flakes
12 oz. grated sharp cheddar cheese
1 tsp. salt
2 cups cornflakes, crushed
1/2 cup melted butter

Mix first 6 ingredients and pour in large, flat casserole dish. Mix crushed cornflakes with melted butter and crumble over top. Bake at 350 degrees for 30 minutes covered; uncover and bake another 15 minutes. Makes 10-12 servings.

Mrs. Arthur C. Timboe

POTATO CASSEROLE

1-1/2 large bags of hash browns
1 stick butter
2 tsp. salt
1 tsp. pepper
1 can cream of chicken soup
1 can cream of celery soup
2 pt. sour cream
1 onion, chopped
12 oz. cheese, grated
4 handfuls crushed cornflakes

Saute onions in butter. Thaw hash browns slightly. Mix all ingredients in a large bowl. Top with 2 Tbsp. melted butter mixed with 4 handfuls of crushed cornflakes. Cover with foil and bake at 350 degrees for 30 minutes. Uncover and bake an additional 30 minutes.

Mary Joe Swift

POTATOES PARMESAN

8 oz. Neufchatel cheese
3/4 cup 2% milk
1/2 cup Parmesan cheese
1/4 tsp. nutmeg
1/4 tsp. pepper
6 medium potatoes, sliced 1/8" thick
1/3 cup chopped green onion
2/3 cup chopped onion

Microwave Neufchatel, milk, Parmesan, nutmeg and pepper in a 1-qt. measuring cup at 50% power for 6-8 minutes or until smooth. Stir every 2 minutes. Layer potatoes, green onion, regular onion, and cheese sauce (from above) in a loaf pan. Bake at 350 degrees for 90 minutes in a regular oven. Serve hot.

Constance L.V. Paul

SCALLOPED CHEESE POTATOES

1 lb. white potatoes
1 stick butter
1 tsp. salt
1 tsp. pepper
8 oz. medium or sharp cheddar cheese
1 cup Aunt Penney's white sauce (or your own)
Milk
1 cup 100% Parmesan cheese, grated
Paprika

Peel potatoes and cut in 1/4" slices. Add to boiling water and cook until done. Drain and set aside.

In double boiler, melt butter. Add salt and pepper, stirring frequently; add cheese, continuing to stir, until all is melted. Add white sauce, diluting with milk if necessary, and stir until smooth and creamy.

Grease a medium oven dish and layer potatoes in it. Pour cheese sauce over top. Sprinkle with generous amounts of Parmesan and paprika. Bake at 375 degrees for 30 minutes or until bubbling.

LTC Charles M. Cooke

SHERRIED SWEET POTATOES

8 medium sweet potatoes, cooked (or equivalent canned)
1 cup brown sugar
2 Tbsp. cornstarch
1/2 tsp. salt
1/2 tsp. shredded orange peel
2 cups orange jucie
1/2 cup raisins
6 Tbsp. butter
1/2 cup dry sherry
1/4 cup chopped walnuts

Spread sweet potatoes in bottom of 9x13" baking pan and sprinkle with salt. In saucepan, combine sugar, cornstarch and salt. Blend in orange peel, orange juice and raisins. Cook until thick and bubbling. Cool 1 minute. Add remaining ingredients, stirring well, and pour over sweet potatoes. Bake in 325-degree oven for 30 minutes, basting potatoes to keep them moist.

Kim Brooks

HOLIDAY MAGIC YAMS

1 can (16 oz.) cling peaches, sliced
1 Tbsp. cornstarch
1/3 cup Domino Liquid Brown Sugar
1 can (8 oz.) cranberry sauce
1/2 tsp. cinnamon
2 Tbsp. butter
2 cans (17 oz. each) royal prime yams, drained

Drain peaches and reserve juice. Dissolve cornstarch in 1/4 cup peach juice and set aside. In 11" skillet, heat remaining juice, liquid brown sugar, cranberry sauce, cinnamon and butter. When butter is melted, add cornstarch mixture. Stir over medium heat until thickened. Add yams. Cover skillet and cook 10 minutes. Stir in peaches and cook 5 additional minutes or until thoroughly heated.

Joseph Keith and Betty Armacost

RICE

GRANDMA'S RICE

2 cups cooked rice
2 cans beef broth
2 cans cream of mushroom soup, undiluted
1/2 cup onions, chopped
4 Tbsp. butter or margarine

Preheat oven to 350 degrees. Saute onion in butter until soft. Combine onion with remaining ingredients in a 2-1/2 qt. casserole dish and bake at 350 degrees for 1 hour. Stir once or twice during cooking. Good with beef or chicken.

Marcia Rose

GREEN RICE

1/2 stick butter or margarine
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped red pepper
3 cups boiled rice, cold (1-1/2 cups raw rice, cooked)
1 bunch parsley, washed, dried and chopped
8 oz. low-fat Mozzarella cheese, shredded
1 cup milk
2 eggs
Salt and pepper to taste
2 oz. grated Parmesan cheese

Saute onion with green and red peppers in 1/2 stick butter. Add rice, parsley, Mozzarella, salt and pepper, stirring over low heat. Beat eggs and milk and add to rice mixture. Remove from heat and pour into buttered casserole dish. Sprinkle with Parmesan. Bake at 400 degrees for 30 minutes--maybe a little longer if dish is deep. Let stand for 5 minutes after removing from oven. Serves 8-10.

Katalin Winegard

RICE AND GREEN CHILIES

3 cups cooked rice
1-1/2 cups sour cream
1 tsp. salt
1 can (4 oz.) green chilies, chopped
3/4 lb. Monterey Jack cheese, sliced
Paprika, to taste

Mix rice, sour cream, salt and chilies. Spread in an 8x8" pan, ungreased, and top with Jack cheese slices. Sprinkle paprika on top. Bake at 350 degrees for 1/2 hour or microwave until cheese is melted and rice thoroughly heated.

Sandy Halsey

MONTEREY CASSEROLE

1 cup cooked rice
1 can (7 oz.) green chilies
1 lb. sliced Monterey Jack
3 medium zucchini, sliced 1/2" thick, parboiled
1 large tomato, thinly sliced
2 cups sour cream
1 tsp. oregano
1 tsp. garlic salt
2 Tbsp. chopped green pepper
2 Tbsp. chopped green onion
1 Tbsp. chopped parsley

Spread rice evenly in bottom of buttered 9x13" casserole dish. Cover rice with slit-open chilies, seeds removed, then layer with cheese slices (reserve enough cheese for top). Layer parboiled zucchini and tomato slices on top of cheese. In a small bowl, mix sour cream with remaining ingredients. Spread over casserole. Top with reserved cheese and bake at 350 degrees for 30 minutes. Serves 10.

Note: If you wish to embellish this recipe, add artichoke hearts with the zucchini layer.

Margaret Bariski

SAVORY RICE

1 stick butter
1 cup onion, chopped
1 clove garlic, minced
7 oz. uncooked minute rice
1 tsp. summer savory
3 beef bouillon cubes
3 cups boiling water
4 oz. mushrooms, sliced
1-1/2 oz. Parmesan, grated

Melt butter in large skillet. Add onions, garlic, rice and summer savory. Saute about 10 minutes. Dissolve bouillon in boiling water and add to rice mixture. Add mushrooms and cheese. Pour into greased 2-qt. casserole dish and cover. Bake at 350 degrees for 30 minutes.

Pat Bossi

YANKEE SPANISH RICE

1 lb. ground beef
1 cup raw rice
2 Tbsp. butter
1 onion, chopped
1 clove garlic, minced
1/2 small bell pepper, chopped
1 stalk celery, chopped
2 cups canned tomatoes
1 cup beef broth
1 tsp. sugar
1/2 tsp. Worcestershire sauce
1 cup shredded cheddar cheese
Salt, pepper, hot sauce

Brown ground beef in butter. Add onion, garlic, celery and bell pepper. Saute until soft. Add tomatoes, broth, seasonings, and raw rice. Bring to a boil, cover, and simmer for 20-30 minutes. When cooked, add grated cheese on top.

Gloria Spurgeon

STUFFING

COLONEL KIRK'S STUFFING

3 eggs, well beaten
1 medium onion, finely chopped
3 cloves garlic, minced
Giblets, minced
8 oz. calves' liver, minced
1 Tbsp. caraway seeds
1/2 tsp. salt
10 slices sourdough bread, with crusts
2 to 3 cups undiluted chicken stock

Mix the first 7 ingredients thoroughly. Soak bread slices in chicken stock. Next, remove bread from stock and squeeze part of the moisture out. Break bread into pieces and combine slowly with the first 7 ingredients. Toss well. Bake at 325 degrees for 1 hour in a greased baking dish or stuff and bake in bird.

Note: This is a marvelous substitute for the tired old sage dressing usually served.

Colonel K. Lambert Kirk

CHESTNUT STUFFING

1/2 lb. chestnuts
1/2 cup vegetable oil
1 loaf day-old white bread, firm (not soft)
1 lb. butter
1 medium onion, diced
1 cup celery, chopped
1/2 lb. mushrooms, cleaned and sliced
Salt and pepper, to taste
2 tsp. dried thyme
2 Tbsp. chopped parsley

With a sharp knife, slit each chestnut across flat sides. Heat slit chestnuts in oil in large skillet until shells open. Remove shells completely--it's easy when they're hot--and set chestnuts aside.

Toast loaf of white bread until nicely browned. Put toast in bowl and lightly run cold water over each slice. Do not completely soak bread--use just enough water to soften it.

Tear toast in small pieces. Cook onion and celery in 1/2 lb. melted butter over low heat for 15-20 minutes. Pour onions and celery over moistened bread.

Cook mushrooms in remaining butter for 5 minutes. Add to bread mixture. Coarsely chop cooked chestnuts and add to stuffing. Sprinkle with salt, pepper, dried thyme and parsley. Blend thoroughly.

Fill turkey cavities and cook as usual. Makes enough stuffing for a 20-22 lb. turkey.

Margaret Kusaba

FETTUCINI ALFREDO

8 oz. fettucini, cooked
5 Tbsp. melted butter
1/2 tsp. sage
1/2 tsp. basil
1/4 tsp. garlic salt
1/8 tsp. white pepper
1/2 pt. heavy cream or half-and-half
3/4 cup grated Parmesan cheese, fresh
1/2 cup grated Swiss cheese

Mix seasonings and pepper with melted butter. Toss with noodles. Mix in cream and cheeses, stirring gently until cheese is melted and noodles are coated. Serve immediately on a warm platter.

Jane Fredericks

FETTUCINI ALFREDO

8 oz. fettucini, uncooked
1/2 cup butter
1/2 cup whipping cream
3/4 cup grated Parmesan
1/4 tsp. white pepper
2 Tbsp. chopped fresh parsley

Cook fettucine according to pkg. directions, omitting salt. Drain well and place in large bowl.

Combine butter and cream in small saucepan. Cook over low heat until butter melts. Stir in cheese, pepper and parsley. Pour over hot fettucini and toss until coated.

Notes: This is a good main dish--all you need is a salad and bread. I also use it for a second course. It's better with freshly grated Parmesan cheese.

Josie P. Harrison

VEGETABLES FROM A TO Z

ARTICHOKES, ROMAN STYLE

6 young artichokes
1/2 cup bread crumbs
1 large clove garlic, minced
Juice of 1/2 lemon
1/2 tsp. marjoram or basil
3 Tbsp. minced parsley
1/2 tsp. salt
1/2 tsp. pepper
3 anchovies, chopped (optional)
3 Tbsp. olive oil
1 cup water

Cut off bottom of artichoke stems and pull off small outside leaves from bottom. Trim discolored leaves and sharp ends. Remove the choke. Spread leaves apart by pressing them down on a flat surface, top side down.

Combine bread crumbs with garlic, lemon juice, spices and anchovies. Divide this mixture among artichokes, placing it generously among the leaves; press the leaves back into place. Stand the artichokes side by side in pot with tight-fitting lid. Pour olive oil and water over artichokes, cover, and steam 25 minutes. Remove lid and cook 10 minutes more. Artichokes are done when a leaf pulls out easily. Serves 6--about 180 calories each.

Sharon Crocetti

SCRUMPTIOUS STUFFED ARTICHOKES

2 artichokes
1 cup seasoned bread crumbs
1 cup Parmesan cheese
1/2 cup water
1/4 tsp. garlic
1/4 tsp. salt
1/8 tsp. pepper
1/8 tsp. oregano
3 Tbsp. olive oil
Pressure cooker

Clip stickers off artichokes with kitchen shears. Mix Parmesan, bread crumbs and all spices in small bowl. Spoon this mixture into every leaf of artichoke. Sprinkle artichokes with olive oil. Place upright artichokes in 1/2 cup water in bottom of pressure cooker. Close top using 15-lb. gauge and cook for 22 minutes. Cool pressure cooker under running water until gauge falls; remove lid and serve. Makes enough for 2-4 people, depending on their appetites!

Diana B. Wisniewski

BAKED BEANS

8 slices bacon, cooked and crumbled
1 lb. ground chuck, browned
2 large onions, sliced and separated into rings
1 cup brown sugar
1 cup catsup
1/2 tsp. dry mustard
1/2 cup vinegar
1 tsp. salt
1/2 tsp. garlic salt
1 can (16 oz.) lima beans, with liquid
2 cans (16 oz. each) butter beans, with liquid
1 can (16 oz.) kidney or chili beans
1 large and 1 small can B&M beans

Mix and bake in greased casserole for 2 hours or until bubbling. Can be frozen after baking.

Carol Reger

PORK AND BEAN BAKE

1 can (1 lb. 15 oz.) pork and beans
1 can (1 lb.) sauerkraut, rinsed and drained
1/2 can (1 lb. 1 oz.) applesauce
1/2 cup brown sugar
1/2 tsp. dry mustard
1/2 tsp. seasoned salt
3 Tbsp. chopped onion

Combine all ingredients in large baking dish. Bake at 400 degrees for 1-1/2 to 2 hours. Serves 5 or 6.

NORTHERN BAKED BEANS

3 cans (1 lb. each) baked beans
1 lb. hot sausage
1-1/2 tsp. dry mustard
1-1/2 tsp. prepared mustard
1/4 cup molasses
3/4 cup onion, chopped
Ketchup to taste
Salt and pepper to taste

Preheat oven to 350 degrees. Mix all ingredients and bake for 1 hour.

Patty Anderson

RED BEANS AND RICE

1 bag (16 oz.) dry red or kidney beans
Salt pork
2 lb. smoked sausage or polska kielbasa
1 tsp. salt
1/2 tsp. pepper
1 large onion, chopped
1-1/2 stalks celery, chopped
1/2 medium green pepper, chopped
1/4 cup chopped parsley
1 clove garlic, minced
Hot rice, cooked

Rinse beans thoroughly; discard stones and shriveled beans. Soak beans using one of two methods:
Overnight: Cover beans with 6 cups water. Let stand 12 hours or overnight. Drain. Add 6 cups fresh water to continue cooking.
Quick: Add beans to 6 cups boiling water. Over high heat, return to boil for 2 minutes. Remove from heat. Cover and let stand 1 hour, then cook in same water.

Cut 2 pieces of salt pork 1/2" thick--rectangular pieces should be about 2"x3". Brown in skillet. Add celery, green pepper, onion, garlic, pepper, salt pork, and parsley to beans. Bring to boil. Cover and reduce heat to medium-low. Simmer 1 hour, stirring once or twice.

Meanwhile, slice sausage in 1/4" slices, crosswise (like pepperoni). Brown lightly over medium heat in skillet. Drain on paper towels. Stir sausage into beans after 1 hour of simmering. Continue simmering another 1-1/2 hours or until beans are tender and gravy is thick.

Serve hot over rice. Makes 8-10 servings.

T. Michele Pierce

BROCCOLI CASSEROLE

1/2 cup butter or margarine
1/2 cup chopped onion
1/2 cup chopped celery
2 pkg. frozen, chopped broccoli
2 cups cooked rice, cold
1 can (8 oz.) sliced water chestnuts
1 can cream of mushroom soup
1 jar (8 oz.) Cheese Whiz

Prepare broccoli according to package directions and drain. Saute celery and onion in butter. Combine with remaining ingredients in large casserole dish, mixing well. Bake 30 minutes at 400 degrees or until casserole is solid. Serves 6-8.

Katalin Winegard

BROCCOLI HOT DISH

1 large pkg. frozen broccoli
1 can cream of chicken soup
1 cup uncooked rice
3/4 jar (16 oz.) Cheese Whiz
1 can mushrooms, optional

Cook broccoli and rice according to pkg. directions. Combine soup and Cheese Whiz. Mix with rice, broccoli and mushrooms. Pour into buttered casserole dish, cover, and bake at 350 degrees for 45 minutes. May make the night before and refrigerate.

Pat O'Leary

BROCCOLI RICE CASSEROLE

3/4 cup chopped onion
3/4 cup chopped celery
1 stick margarine
1 small pkg. frozen broccoli, chopped
2-3 cups cooked rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 jar (4 oz.) Cheese Whiz
Grated sharp cheddar cheese

Saute onion and celery in margarine. Cook broccoli according to pkg. directions. Mix all ingredients in 2-qt. casserole dish and top with grated cheddar cheese. Bake at 350 degrees for 30 minutes.

Mrs. Jack Megarity

BROCCOLI-ONION DELUXE

1 lb. broccoli, fresh
or 2 pkg. (10 oz. each) frozen, cut in small pieces
2 cups frozen small whole onions
or 3 medium onions, quartered
1/4 cup butter or margarine
2 Tbsp. all-purpose flour
1/4 tsp. salt
1/4 tsp. pepper
1 cup milk
3 oz. cream cheese, softened
1/2 cup shredded sharp American cheese
1 cup soft bread crumbs

Cut broccoli, removing buds, and set aside. Cut remaining broccoli in 1" pieces. In covered pan, cook broccoli in boiling salted water for 5-8 minutes. Add reserved broccoli buds and cook 5 minutes more. Drain well. (If using frozen broccoli, cook according to pkg. directions and drain well.)

Cook onions in boiling salted water until tender. Drain. In saucepan, melt half the butter and blend in flour, salt and pepper. Add milk, stirring constantly, and cook until thickened and bubbling. Reduce heat. Stir in cream cheese until smooth. Place vegetables in casserole dish and pour sauce mixture on top, mixing lightly. Top with cheese. Melt remaining butter and toss with bread crumbs. Sprinkle over top of casserole. Bake at 350 degrees until heated thoroughly--40 to 45 minutes. Serves 6.

Note: Whether your meal is simple or formal, this is an excellent choice and will be a big hit.

Jeanne McGinnis

SAUCE FOR BROCCOLI

1 cup water
1 tsp. cornstarch
1 Tbsp. butter
1 Tbsp. lemon juice
1 Tbsp. onion juice

Combine water and cornstarch in small cup, mixing well to make a smooth paste. Gradually add to other ingredients, stirring well. Simmer over low heat until moderately thickened (10-15 minutes). Makes 1 cup.

Marjorie O. Johnson

CARROT PUFF

1 lb. carrots, peeled and cut in 1" pieces
1/2 cup margarine, melted
3 eggs
1 cup sugar
3 Tbsp. flour
1 tsp. baking powder
1 tsp. vanilla

Grease an 8" square baking dish. In medium-sized pan, cover carrots with salted water and bring to a boil; simmer, uncovered, for 20 minutes or until carrots are tender. Drain. Place remaining ingredients in blender and blend well. Add carrot pieces, a few at a time, and puree. Pour into prepared baking dish and bake at 350 degrees for 45 minutes or until firm. Let stand 5 minutes before serving.

Marcia Rose

MARINATED CARROT CHIPS

2 lb. carrots, peeled, sliced and cut diagonally 1/2" thick
1 green pepper, sliced in rings
1 medium onion, sliced in rings
1 large can black pitted olives, drained
1 cup tomato juice
1 cup sugar
3/4 cup white vinegar
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
Salt and pepper to taste
1/2 cup salad oil

Parboil carrot slices in salted, boiling water for 5 minutes. Drain and rinse in ice water. In serving dish, alternate layers of carrots, onions, green peppers and olives. Combine tomato juice with remaining ingredients and stir over low heat until blended. Pour over layered vegetables. Cover and refrigerate at least 4 hours. Serve cold.

Judy Brown

COAST GUARD CARROTS

2 lb. carrots, sliced
1 onion, sliced
1 sweet pepper, sliced
1 cup sugar
1 can tomato soup
1 Tbsp. Worcestershire sauce
1/2 cup oil
3/4 cup apple cider vinegar
Salt and pepper to taste

Cook carrots until tender. Layer in dish with onions and sweet peppers. Boil remaining ingredients for 4-5 minutes. Pour over carrots. Let stand 12 hours. Serve cold.

Patty Anderson

SCALLOPED CARROT CASSEROLE

2 lb. carrots
1 clove garlic, minced
3/4 cup butter or margarine
1 large onion, chopped
2 Tbsp. brown sugar
14 saltine cracker squares, coarsely crushed
1/2 cup cheddar cheese, grated

Peel carrots and slice in small pieces. Place in small pot, cover with water, add garlic, and cook until carrots are tender. Drain, discarding garlic.

Mash carrots with potato masher until coarse. Saute onion in butter, stirring in brown sugar. Mix with carrots. Fold in crushed crackers. Turn into a 9x13" baking pan and sprinkle with cheddar. Bake at 400 degrees for 10 minutes or until cheese is melted and carrots are hot.

Nina Zahara

CAULIFLOWER IN TOMATOES AND CHEESE

1 onion, sliced and separated into rings
2 medium tomatoes, sliced
2 Tbsp. margarine
Butter or oil to saute
2 Tbsp. flour
1-1/2 cups shredded cheese
1 large head cauliflower, separated into flowerets and cooked
1-1/4 cups milk

Saute onion rings in butter or oil. Place tomato slices on top of onions in pan and cook until soft. Remove from pan and drain grease. Melt 2 Tbsp. margarine in pan and add flour, stirring well. Add milk and stir until mixture is smooth and creamy. Cook until thickened.

Add 1 cup shredded cheese (your choice), stirring until completely melted. Place cooked cauliflower flowerets in 10" baking dish. Spread with onions and tomatoes. Pour cheese sauce over top and sprinkle with remaining cheese. Broil until cheese melts slightly and top is brown. This dish may be frozen, thawed, and baked at 350 degrees, uncovered, at a later time.

Kim Brooks

CHARD ELEGANTE

1 large rutabega, cooked al dente
1 large turnip, cooked al dente
1 medium russet potato, cooked al dente
1 large carrot, cooked al dente
2 Tbsp. fresh ginger, minced
1/4 cup fresh cilantro
Pinch of salt
1/4 tsp. black pepper
1 cup mashed chicken, freshly cooked
6 big Swiss chard leaves, stalks removed
Extra virgin olive oil
Garlic powder or finely minced fresh garlic
Sauce:
8 oz. plain non-fat yogurt
1 Tbsp. dried dill weed

Mash together the rutabega, turnip, potato and carrot using a mixer or food processor. Add ginger, cilantro, salt and pepper.

Parboil (4 minutes) the chard leaves and lay flat. Spoon 3 Tbsp. of mashed mixture on each leaf. Fold ends and roll tightly. Place seam-side down in baking pan greased with olive oil. Drizzle olive oil over each leaf and sprinkle with garlic powder. Bake for 20 minutes at 350 degrees.

Combine yogurt and dill weed in small bowl. Pour over stuffed chard right before serving. Serve immediately.

Lina Susbilla

CORN-ZUCCHINI BAKE

6 cups diced zucchini, unpeeled
6 oz. Swiss cheese, shredded
1 egg
8 oz. corn (canned or frozen)
2 Tbsp. butter
1 Tbsp. diced onion
1/4 cup bread crumbs

If using frozen corn, cook according to pkg. directions. Place diced zucchini in steamer and steam until tender/crisp. In separate bowl, mix Swiss cheese and egg. Add to zucchini and corn and pour into casserole dish.

Melt butter and saute onion until transparent. Add bread crumbs to butter. Sprinkle this mixture on zucchini-corn casserole and bake at 350 degrees for 45 minutes.

Thomas C. Christie

ESCALLOPED CORN

2 pkg. (10 oz. each) frozen corn
1/2 tsp. salt
Pepper to taste
3/4 cup fine saltine cracker crumbs
1 cup grated cheddar cheese
6 Tbsp. butter
1 egg
1 Tbsp. sugar
2 cups milk
Paprika

Butter a 2-1/2-qt. round casserole dish. Layer frozen corn, salt, pepper, saltine crumbs and cheddar cheese. Dot with butter and repeat layers until ingredients are used.

In small bowl, beat together the egg, sugar and milk. Pour over top of layered casserole. Bake at 350 degrees for 45 minutes to 1 hour. Cover for first 30 minutes, then uncover and sprinkle with paprika for final 30 minutes of baking. Let stand 5 minutes before serving. Makes 8 servings.

Bev Brinkley

JUSTIN'S CREAM CORN

1 large can whole corn
1 large can cream corn
1 pt. sour cream
1 small box Jiffy corn muffin mix
1 cube melted butter

Butter bowl and add all ingredients. Mix until smooth. Put bowl in 350-degree oven for 45 minutes or in microwave oven for 15-20 minutes on medium. This is really good!

Doris Johnston

BAKED GARLIC

1-2 whole bulbs garlic, per person
Olive oil
Brie cheese (optional)
Baguette bread or sourdough French bread

Rub bulbs of garlic between hands until all outer skin is removed. Place on baking pan and drizzle with oil. Bake at 350 degrees for 35-40 minutes. When garlic is soft, arrange on serving dish with slices of bread and Brie cheese. To eat, squeeze garlic on the bread and spread with Brie.

Carla Deems

DELUXE GREEN BEANS

1 medium onion, chopped
8 oz. mushrooms, sliced
1/4 cup butter
1/4 cup flour
1 can (5 oz.) evaporated milk
1 jar (8 oz.) Cheese Whiz
5 drops Tabasco
2 tsp. soy sauce
1/2 tsp. salt
1/4 tsp. pepper
4 pkg. frozen French-style green beans
1 can water chestnuts, sliced

Saute onions and mushrooms in butter. Mix in flour, stirring well. Add milk, cheese and seasonings. Stir constantly over low heat until well blended. Cook 2 more minutes. Add water chestnuts and keep sauce warm.

Meanwhile, cook green beans according to pkg. directions and drain thoroughly. Pour sauce over beans and place in ungreased casserole dish. Bake at 350 degrees for 35-40 minutes. Serve immediately.

Judy Brown

SPANISH HOMINY

2 cans (14 oz.) Golden Hominy, drained
1 can (4 oz.) diced green chilies
1 onion, chopped
1 can cheddar cheese soup
Potato chips, crushed (optional)

Mix all ingredients and place in ungreased oven-proof casserole dish. Bake at 350 degrees for 30 minutes or until bubbling. If desired, sprinkle with crushed potato chips before cooking.

Joanee Podesta

BAKED MUSHROOMS

1 clove garlic, minced
1 onion, grated
2 Tbsp. chopped parsley
1/8 tsp. basil
1 tsp. salt
1/4 tsp. pepper
1/3 cup olive oil
2 Tbsp. wine vinegar
1-1/2 lb. mushrooms, washed and sliced
1/4 lb. butter
1/2 cup bread crumbs
1 tsp. grated Parmesan cheese

Make marinade by combining first 8 ingredients (garlic through vinegar). Mix with mushrooms in a large bowl and let stand 3 hours, basting often. Drain mushrooms well.

Melt half of butter in a skillet, add mushrooms, and cook over high heat for 1 minute. Reduce heat to low and cook for 10 minutes, stirring occasionally. Pour mushrooms into well-buttered baking dish, sprinkle with bread crumbs and Parmesan, and dot with remaining half of the butter. Place under broiler until browned.

Christine Schaefer

LOW-CAL THIN SLICED MUSHROOMS

1 clove garlic, minced
1-1/2 lb. mushrooms, thinly sliced
3 Tbsp. herb bouillon
2 Tbsp. minced parsley
Juice of 1/2 lemon

Saute garlic in 1 Tbsp. herb bouillon for 1 minute. Slice mushrooms very thin, especially around caps, and add to garlic. Stir well. Add remaining bouillon and saute 2-3 minutes. Add parsley and lemon juice, stir, and remove from heat. Serve at once with all juices. Serves 6--about 70 calories per serving.

Sharon Crocetti

CREOLE OKRA AND TOMATOES

1 lb. okra (4 cups), washed
2 medium onions, chopped
1 green pepper, chopped
2 Tbsp. butter or margarine
1 can (1 lb.) cooked tomatoes
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. curry powder
1/8 tsp. thyme

Wash okra, cut off stem ends, and slice. Melt butter in saucepan and saute onions and green pepper in butter until tender. Add okra and tomatoes. Stir in spices. Cover and simmer 30-40 minutes or until okra is tender. Serve hot.

CREOLE FRENCH-FRIED ONIONS

3 medium Bermuda onions (or sweet Vidalia onions)
1 Tbsp. butter or margarine
1-1/4 cups flour
1/2 tsp. salt
1/8 tsp. pepper
2 eggs, beaten until thick
3/4 cup milk
1 tsp. Worcestershire sauce
1 tsp. dry mustard
Oil for frying

Cut onions into slices and separate. Heat oil in frying pan. Melt butter and set aside. Sift together flour, salt, pepper and dry mustard. Add melted butter, eggs, milk and Worcestershire--all at once--to flour mixture. Blend just until smooth.

Using a fork or slotted spoon, dip onion rings one at a time into batter and coat well. Drop in hot oil (1 layer deep) and fry 2-3 minutes or until golden brown. Drain excess oil on paper towel before serving. Makes 6 servings.

ONION PIE

1 cup saltine cracker crumbs
5 Tbsp. melted butter
2-1/2 cups thinly sliced Walla Walla or Vidalia sweet onions
2 Tbsp. oil
2 eggs
3/4 cup milk
1/4 cup grated Swiss cheese
Salt and pepper to taste

Make a crust by combing cracker crumbs and melted butter. Press into 8" pan and bake 8 minutes at 350 degrees.

Saute onions in oil until tender. Place cooked onions in crust. Mix remaining ingredients, except Swiss cheese, and pour over onions. Top with grated Swiss cheese and bake at 350 degrees for 45 minutes.

Elizabeth P. Mayrisch

SCRUMPTIOUS SPINACH

2 pkg. (10 oz. each) frozen spinach, thawed, drained and cooked
2 cups sour cream
1/2 pkg. onion soup mix
1 can (4 oz.) mushrooms, drained
1 clove garlic
1/2 tsp. dill weed
1/2 cup buttered bread crumbs
1/2 cup grated Parmesan cheese

Mix spinach with sour cream, soup mix, mushrooms and seasonings. Bake in casserole dish at 350 degrees for 20 minutes or until hot. Make in advance and just reheat.

Note: I cook spinach until almost done--15 minutes after water boils--then drain it and continue the recipe.

Josie P. Harrison

HERBED SPINACH BAKE

1 pkg. (10 oz.) frozen, chopped spinach
1 cup cooked rice
1 cup shredded sharp processed American cheese
2 eggs, slightly beaten
2 Tbsp. soft butter or margarine
1/3 cup milk
2 Tbsp. chopped onion
1/2 tsp. Worcestershire sauce
1 tsp. salt
1/4 tsp. rosemary or thyme leaves, crushed

Cook spinach according to pkg. directions and drain thoroughly. Mix spinach with remaining ingredients. Pour mixture into baking dish. Bake in 350-degree oven for 20-25 minutes or until knife inserted in center comes out clean. Cut in squares. Makes 6 servings.

Note: This can be fixed ahead of time, then baked at the last minute.

Mrs. May Ungemach

SPINACH AND ARTICHOKE CASSEROLE

2 pkg. spinach, chopped and drained (do NOT cook)
8 oz. cream cheese, softened
1 stick melted butter
Salt and pepper to taste
2 Tbsp. lemon juice
Dash of nutmeg
1 can artichoke hearts
1/4 cup bread crumbs

Butter baking dish and preheat oven to 350 degrees. Thaw spinach and drain well, squeezing out excess liquid. Mix cream cheese and melted butter in small bowl until smooth. Add salt and pepper, dash of nutmeg, and lemon juice. Add well-drained spinach and blend well.

Cut artichoke hearts in half and place on bottom of buttered baking dish. Place spinach mixture on top of artichokes and cover with bread crumbs. Bake for 45 minutes. Serve hot.

Nancy Roberts

SQUASH CASSEROLE

1-1/2 lb. yellow summer squash
2 large carrots, peeled, grated
1 can cream of chicken soup
1 cup sour cream
1/4 tsp. salt
Dash pepper
Herb-seasoned bread crumbs (about 1/2 cup)

Boil or steam squash. Drain well. Toss in grated carrots. In small bowl, mix undiluted chicken soup, sour cream, salt and pepper. Add to carrots and squash, coating well. Pour into ungreased 9x13" baking pan and sprinkle with bread crumbs. Bake at 350 degrees for 30-45 minutes.

Lois L. Thorup

SQUASH CASSEROLE

4 summer squash, sliced, cooked and drained
1 pkg. Pepperidge Farm stuffing (blue package) mixed with 1 stick butter (reserve 1/2 mix for topping)
1 can mushrooms, sliced
3/4 cup sour cream
1 medium onion, diced
2 large carrots, peeled and grated
Salt and pepper to taste

Stir all ingredients (except reserved stuffing) together in a large bowl. Place in casserole dish. Top with reserved 1/2 of stuffing mixed with butter. Bake at 350 degrees for 35 minutes.

Sandy Halsey

AUNT HARRIETT'S FRIED GREEN TOMATOES

4 large, firm green tomatoes, sliced 3/8" thick
Cornmeal
1 clove garlic, halved
3 Tbsp. butter
Salt and pepper to taste
Brown sugar to taste
1/2 cup heavy cream
Hot buttered toast

Dip sliced tomatoes in cornmeal, coating all sides; shake off excess cornmeal. Rub frying pan with garlic halves, then throw away garlic. Heat butter in garlic-rubbed pan over medium heat. Add 1 layer of tomato slices. Season each slice with salt, pepper and brown sugar. Cook 3 minutes, turn carefully, season other side, and turn heat to low. Simmer, covered, for 5-8 minutes or until outside is crisp.

Place a slice of hot buttered toast on each of 4 heated plates. Top with tomato slices and keep warm. Stir the heavy cream into the frying pan and bring to boiling (do not actually boil!). Remove from heat and spoon over tomatoes. Serve hot. Serves 4.

Katalin Winegard

CARLA'S SPECIAL TOMATO SAUCE

2 cloves garlic, minced
1 Tbsp. olive oil
1/2 onion, chopped
1 can (16 oz.) whole tomatoes
1 can (8 oz.) tomato sauce
1 can (6 oz.) tomato paste
1 cup red wine
1 Tbsp. oregano
1 Tbsp. sugar
1 tsp. salt
1/2 tsp. pepper

Saute garlic and onions in olive oil. Cut tomatoes into chunks and add to garlic. Add remaining ingredients and simmer for 20-30 minutes. Serve over your favorite cooked pasta.

Carla Deems

BAKED TOMATOES

4 medium tomatoes
1/2 cup sour cream
1/3 cup mayonnaise
Pinch of nutmeg
1/8 tsp. dill weed

Peel and core 4 medium tomatoes. Cut in half crosswise. Place in shallow baking dish and sprinkle with salt. Mix sour cream, mayonnaise, nutmeg and dill weed in small bowl. Spread on tomatoes. Bake at 375 degrees for 15-20 minutes. Serves 4.

Katalin Winegard

VEGETABLES AU GRATIN

3 Tbsp. butter
3/4 cup green pepper, chopped
3/4 cup onion, chopped
1 clove garlic, minced
1/4 cup flour
2/3 cup milk
Salt to taste
1 cup cheddar cheese
1/8 tsp. pepper
1/8 tsp. basil
1/8 tsp. oregano
1 can whole tomatoes, drained
1 pkg. (9 oz.) frozen corn
1 small jar white pearl onions, drained
1/8 tsp. thyme
1/4 tsp. sugar

Melt butter in medium pan and saute green pepper and onion until tender. Add garlic and saute 1 minute. Add flour, stirring constantly, coating all vegetables. Add milk, then all seasonings. Stir well. Add 1/2 the cheddar cheese, followed by tomatoes, corn, and pearl onions. Place entire mixture in a greased 2-qt. casserole dish and sprinkle with remaining cheese. Bake at 350 degrees for 40-50 minutes. Serve hot.

Kim Brooks

VEGETABLE BARS

2 tubes (8 count each) refrigerated Crescent rolls
3/4 cup salad dressing or mayonnaise
1/2 cup sour cream
16 oz. cream cheese, softened
1 env. ranch dressing mix
3/4 cup chopped green pepper
3/4 cup chopped green onion
3/4 cup diced fresh tomato
3/4 cup chopped broccoli
3/4 cup sliced carrots
3/4 cup chopped cauliflower
3/4 cup shredded cheddar cheese

Cover bottom of 11x17" pan with sheets of crescent roll dough. Pat and stretch to make fit. Bake at 350 degrees for 7 minutes or until lightly browned.

Combine salad dressing, sour cream, cream cheese, and ranch dressing mix in small bowl. Mix well and spread over crescent-roll crust. Combine vegetables and sprinkle over cream-cheese mixture. Pat vegetables into cream cheese and top with shredded cheddar. Cover tightly with Saran wrap and refrigerate 3-4 hours. Cut into bars to serve.

Notes: Cut recipe in half for 9x13" pan. These keep well in the refrigerator.

Jana Cole

VEGETABLE CASSEROLE

1 can French-style green beans, drained well
1 can whole kernel corn, drained well
8 oz. sour cream
1 can cream of mushroom soup
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped bell pepper

Topping:
1/2 box Ritz crackers, crushed
1 stick margarine
Sliced almonds

Mix casserole ingredients and pour into 9x13" baking pan. Mix crackers and margarine and spread over vegetables. Top with sliced almonds. Bake in preheated 350-degree oven for 45 minutes.

SPRING VEGETABLE CASSEROLE

6 cups barely cooked vegetables:
whole baby carrots
cauliflower flowerets
diced white turnips
asparagus spears
green beans
mushrooms
1/3 cup butter
1/3 cup flour
1 cup heavy cream
2 egg yolks
8 oz. Emmenthal cheese, grated
Juice of 1 large lemon
Salt and pepper to taste

Drain liquid from vegetables and set aside. Refresh vegetables under cold water. Combine cooking liquid from vegetables and boil until reduced to 1-1/2 cups. Set aside.

Melt butter in heavy saucepan and stir in flour. Cook 3-5 minutes over low heat, stirring constantly. Add reserved vegetable cooking liquid, cream, and egg yolks. Stir over medium heat until sauce thickens and bubbles. Stir in half the cheese and the lemon juice. Season to taste with salt and pepper.

Place vegetables in shallow baking pan. Pour sauce over vegetables and sprinkle with remaining cheese. Bake in preheated 350-degree oven for 20 minutes or until lightly browned and bubbling.

Katalin K. Winegard

VEGETABLE MEDLEY

1-1/2 cups sliced onions
2 cups celery strips
1-1/2 cups carrot strips
2 cups tomatoes, cut in sixths
2 cups fresh green beans, cut
3/4 cup green onion strips
4 Tbsp. melted butter
1/8 tsp. pepper
2-1/2 tsp. salt
1 Tbsp. sugar
3 Tbsp. minute-tapioca mix

Put all ingredients in a casserole dish and mix gently but thoroughly. Cover casserole tightly and bake for 2 hours in 350-degree oven. Uncover during last 15 minutes of cooking. Serves 8.

Jane O'Donovan

ZUCCHINI ALLA PARMIGIANA

8-10 small zucchini (about 2-1/2 lb.)
3 Tbsp. olive oil
2/3 cup coarsely chopped onions
1/4 lb. mushrooms, cleaned and sliced
2/3 cup grated Parmesan
1-1/2 cups tomato paste (2 6-oz. cans)
1 tsp. salt
1/2 tsp. garlic powder
1/8 tsp. pepper

Wash zucchini, trim ends, and cut crosswise in 1/8" slices. Heat olive oil in saucepan and add zucchini, onions, and mushrooms. Cover pan and cook over low heat until tender, 10-15 minutes, stirring occasionally. Remove zucchini mixture from heat and toss lightly with 1/2 the grated Parmesan. Add tomato paste, salt, garlic powder and pepper, blending well. Turn mixture into 2-qt. casserole dish and sprinkle with remaining Parmesan. Bake at 350 degrees for 20-30 minutes. Serves 8.

ZUCCHINI-CHEESE CASSEROLE

12 zucchini, unpeeled, sliced crosswise
12 fresh tomatoes, peeled and sliced
1 large Bermuda onion
1-1/2 cups saltine cracker crumbs
1 cup grated sharp cheddar
Salt and pepper to taste
1/2 cup butter
1 Tbsp. brown sugar

Butter a 3-qt. casserole dish and arrange single, alternating layers of zucchini, tomatoes, and onions. Sprinkle each layer with cracker crumbs, cheese, salt and pepper. Dot each layer with butter. Sprinkle brown sugar on each tomato layer. Top all with layer of cheese. Bake in preheated 300-degree oven for 1 hour. Serves 8.

Marlene Byrnes

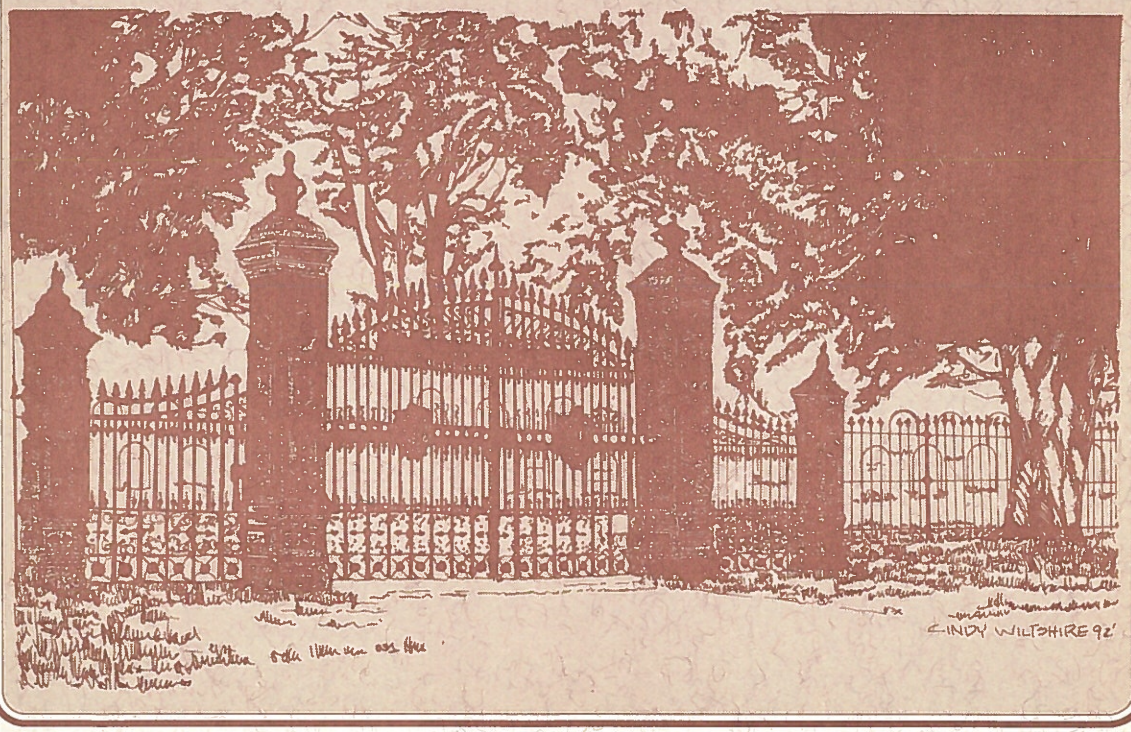
ZUCCHINI WITH OIL AND LEMON

2 lb. young zucchini
3 Tbsp. olive oil
1 Tbsp. water
1/2 tsp. salt (to taste)
1/2 tsp. pepper
1 clove garlic, minced
1/2 tsp. lemon juice

Wash and cut zucchini in thin rounds. Cook in 2 Tbsp. oil for 1 minute. Add remaining ingredients (except lemon juice) and simmer 10 minutes or less--just until zucchini is crisp and tender. Add lemon juice to remaining oil and pour over zucchini. Serve at once. Makes 4 servings--about 115 calories each.

Sharon Crocetti

Desserts



SAN FRANCISCO NATIONAL CEMETERY

Established in the 1880's as the central Post Cemetery, this cemetery was designated a National Cemetery in 1884. Originally 9.5 acres, it has been expanded several times and now includes almost 30 acres for the burial of military members, veterans, and eligible family members--about 30,000 of whom have been laid to rest here in the last 100 years.

Within the grounds are the remains of eight distinguished soldiers for whom other Army posts are named, the re-interred remains of soldiers from 26 abandoned frontier Army post cemeteries, and four special monuments dedicated to the Grand Army of the Republic (Civil War), the Pacific Garrison of the Army and Navy Union (Spanish-American War), the Unknown Soldier Dead, and the American War Mothers' Monument. Those buried here include famous generals, service members from all services and their family members, several dozen Medal of Honor winners, a female Civil War Union spy, and an Indian scout named "Two-Bits."

The scene depicted here shows part of the ornate 19th-century fencing that remains today. Placed in 1929, the finely detailed cast-iron gate has ornate molded pylons and intricate lance-tip palings. It stands at the entrance to the West Road from Lincoln Boulevard.

In 1977, responsibility for the care and operation of San Francisco National Cemetery was transferred from the Army to the Department of Veterans Affairs. Although the cemetery was closed in the 1960's, it was recently reopened for the internment of cremated remains of eligible service members and their authorized family members. Someone is buried there almost every day. The cemetery is open daily to the general public.

DESSERTS

Ah, sweet mystery of sweets. With monthly coffees, regular bake sales, and a steady stream of newcomers to welcome to the neighborhood, most military families can boast at least a few fabulous dessert recipes, perfected by years of baking for military-related functions, families and friends. We've grouped this section into three categories:

- Cakes
- Pies
- Assorted Desserts

CAKES

APPLE SURPRISE CAKE

Crust:
1/4 cup butter, melted
1 tsp. cinnamon
2 cups graham crackers, crushed
Filling:
3 eggs, separated
1 can Eagle Brand condensed milk
2 Tbsp. lemon juice
Rind of 1 lemon
2 cups drained applesauce (1 can)

To make crust, add melted butter and cinnamon to cracker crumbs and blend. Spread in a thick layer on bottom of a well-greased spring pan, reserving 1/4 cup crumbs for the topping.

To make filling, beat egg yolk, milk, lemon juice, lemon rind, and applesauce together. Beat egg whites until stiff and fold into filling mixture. Pour into pan, sprinkle with reserved cracker crumbs, and bake at 350 degrees for 50 minutes.

Anne B. Franklin

APRICOT NECTAR CAKE

1 yellow cake mix
1 can (5-1/2 oz.) apricot nectar
3/4 cup Wesson oil
2 tsp. lemon extract
4 eggs, separated
1 lemon
1 cup powdered sugar

Mix cake mix, apricot nectar, oil, lemon extract and egg yolks at low speed for about 5 minutes. Beat egg whites separately and fold into cake batter. Bake in greased, floured stem or bundt pan for 45 minutes at 350 degrees.

To make frosting, mix grated lemon rind and juice with powdered sugar and drizzle over hot cake.

Christine Starr and Teena Larson

FRESH APPLE CAKE

1-1/2 cups oil
3 eggs, room temperature
2-1/2 cups sugar
2 tsp. vanilla
3 cups flour
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 tsp. cloves
2 tsp. nutmeg
1 cup nuts
3 cups apples, peeled, grated

Topping:
1/2 cup light brown sugar
2 Tbsp. margarine
2 Tbsp. milk

To make cake, mix oil, eggs, sugar and vanilla. Sift dry ingredients together and add to egg/sugar mixture. Fold in nuts and apples. Bake in greased and floured tube pan at 350 derees for 1 hour and 15 minutes.

To make topping, mix ingredients in saucepan and bring to boil. Boil 2-3 minutes over medium heat. Spread over warm cake.

Colonel (Ret.) and Mrs. Jay W. Woodbeck

JO'S DEPRESSION CAKE (APPLESAUCE CAKE)

16 oz. applesauce
1/2 cup margarine
1 cup sugar
3/4 cup raisins
2 cups unsifted flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. salt
1 cup nuts (optional)

In 4-qt. saucepan, heat applesauce, margarine, sugar and raisins. Remove from heat and add remaining ingredients. Mix well and pour into greased bundt or loaf pan (or angel food tube pan). Bake at 350 degrees for 40-50 minutes. Remove from pan and cool on rack.

Notes: Icing or glaze is optional. The cake freezes well. It's called "Depression Cake" because Jo makes it whenever she gets depressed.

Dian Lemons

MY MOTHER'S RAW APPLE CAKE (STATE OF MISSOURI)

1 cup sugar
1/2 cup Wesson oil
1 egg
1-1/2 cups flour
1 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon, rounded
1/2 tsp. nutmeg, rounded
1/2 cup raisins (optional)
1 cup raw sliced apples
1/2 cup diced pecans

Frosting:
1/2 cup brown sugar
1 Tbsp. flour
1/4 cup margarine
1 tsp. vanilla
1/2 cup thin cream or canned milk

To make cake, lightly butter and flour a cake pan. Preheat oven to 350 degrees. Cream sugar and oil together, add egg, dry ingredients, raisins, apples, and nuts. Mix well. Bake 45 minutes (don't overbake!).

To make frosting, mix sugar and flour, add other ingredients, and cook until thick. Pour over cake.

Notes: This is good without frosting. It keeps well and freezes well. I usually double this recipe.

Jean Stratton Bird

BANANA NUT CAKE

2-1/4 cups cake flour
1-2/3 cups sugar
1-1/4 tsp. baking powder
1-1/4 tsp. baking soda
1 tsp. salt
2/3 cup margarine
2/3 cup buttermilk
3 eggs
1-1/4 cup mashed ripe bananas
2/3 cup finely chopped nuts

Frosting:
1 cup light brown sugar
7 Tbsp. butter
1/4 cup cream
1 cup powdered sugar
Dash of salt
1 tsp. vanilla

Grease and flour pan. Mix cake ingredients in large mixing bowl on low speed, scraping bowl occasionally. Beat an additional 3 minutes on high speed and pour into greased 13"x9" pan. Bake for 45-50 minutes at 350 degrees.

Frosting: Boil sugar, butter and cream together for 3 minutes. Let cool and fold in powdered sugar, salt and vanilla.

Captain John Duffy

BANANA SPLIT CAKE

5 bananas
3 sticks margarine
2 cups crushed graham crackers
1 large Cool Whip
1 small pkg. almond slivers
1 small pkg. pecans
2 eggs
2 cups powdered sugar
1 can (No. 2) crushed pineapple
1 small jar Maraschino cherries

Mix 1 stick of margarine with graham cracker crumbs and pat into 9x13" pan. Beat eggs, 2 sticks margarine, and powdered sugar with an electric mixer for at least 15 minutes. Spread over crust. Cover with sliced bananas. Spread pineapple over bananas and cover with Cool Whip. Sprinkle with chopped nuts and cherries. Refrigerate.

Jane Fredericks

BEET CAKE

1-1/4 cups oil
2 cups sugar
3 eggs
2 tsp. vanilla
1 can (9 oz.) crushed pineapple, undrained
1/2 cup coconut
2 cups diced or shoestring beets, drained
2 cups flour
1 tsp. salt
2 tsp. baking soda
2 tsp. cinnamon
1/2 cup nuts
1/2 cup raisins

Blend ingredients in large bowl and pour into 9x13" greased pan. Bake at 350 degrees for 40-50 minutes. Frost with cream cheese frosting or whipped cream. Refrigerate if not using immediately.

Marge Koehl

CREAM CHEESE FROSTING

1/2 cup butter, creamed
8 oz. cream cheese
2 cups powdered sugar
1 tsp. vanilla

Blend all ingredients and beat well. Spread on cooled cake.

Marge Koehl

CARROT CAKE

4 eggs
2 cups sugar
2 tsp. cinnamon
1/2 cup vegetable oil
2 cups all-purpose flour
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
2 cups grated carrots
1 can (8-1/2 oz.) crushed pineapple, drained
1/2 cup chopped nuts

Preheat oven to 350 degrees. Beat eggs in a bowl. Add sugar, cinnamon and oil. Mix in flour, baking soda, baking powder, and salt. Add carrots, pineapple and nuts, mixing well. Pour into 9x13" pan and bake for 45 minutes. Frost with cream cheese frosting.

Judy A. Busch and Patrecia M. Starbird

LORNA'S CARROT CAKE

2 cups white flour, unsifted
2 tsp. baking powder
1 tsp. salt
1-1/2 tsp. baking soda
2 tsp. cinnamon
2 cups sugar
1-1/2 cups Mazola oil
4 eggs
2 cups grated carrots
1 can (8 oz.) crushed pineapple
1/2 cup chopped nuts

Sift flour, baking powder, baking soda, salt and cinnamon together. Add sugar, oil and eggs, mixing well. Add remaining ingredients, mix, and pour into greased and floured 8x13" baking pan. Bake at 350 degrees for 35-40 minutes. Frost with cream cheese frosting.

Lorna Batiste

MOCK CHEESE CAKE

1 can Borden's sweetened condensed milk
1 cup crushed pineapple, drained
1 lemon (rind and juice)
1 tsp. vanilla
2 egg whites
1/2 cup graham cracker crumbs

Mix milk and pineapple. Add rind, lemon juice and vanilla. Beat egg whites until stiff, then fold into mixture.

Pat half the cracker crumbs in a buttered baking dish. Add batter and top with remaining crumbs. Bake at 300 degrees until set--about 25-30 minutes. Chill before serving.

Mrs. Charles W. Davis

BLACK BOTTOM CUPS

1-1/2 cups sifted flour
1 cup sugar
1/4 cup cocoa
1 tsp. baking soda
1/2 tsp. salt
1 cup water
1/3 cup cooking oil
1 Tbsp. vinegar
1 tsp. vanilla

Filling:
8 oz. cream cheese, softened
1 egg
Dash salt
1/3 cup sugar
1 cup chocolate chips
Chopped almonds (optional)

Sift dry ingredients together. Add remaining ingredients and beat well. Fill 24 lined muffin cups 1/3 full.

To make filling, combine cream cheese, egg, sugar and dash of salt. Stir in chocolate pieces and almonds. Place 1 heaping Tbsp. of filling in each cup.

Bake at 350 degrees for 30 minutes.

Donna Jones and Alice Fujiwara

CHEESE CAKE

2-1/2 cups graham cracker crumbs
1/4 lb. melted butter or margarine
16 oz. cream cheese
16 oz. sour cream
3 eggs
1 cup sugar
1-1/2 tsp. vanilla

Combine graham cracker crumbs and butter. Pat into a spring-form pan, covering the sides. Place half the remaining ingredients in blender (8 oz. cream cheese, 8 oz. sour cream, 1/2 cup sugar, 2 eggs, 1 tsp. vanilla). Blend until smooth, then pour in bowl. Repeat with remaining ingredients. Add to bowl and mix well.

Pour mixture in spring-form pan and bake 30 minutes at 350 degrees. Turn off oven, leaving cake in oven for another 90 minutes. DO NOT OPEN OVEN DURING THE 2-HOUR BAKING TIME.

Serve plain or with fruit topping. Tastes best when refrigerated overnight.

Vickie Crider

BLACK FOREST CHEESECAKE

Topping:
1 lb. frozen cherries, unsweetened, thawed
1/4 cup kirsch
1/4 cup Morello cherry syrup or sour cherry syrup

Crust:
8-1/2 oz. chocolate wafer cookies
6 Tbsp. butter

Filling:
1-1/2 cups whipping cream
12 oz. semi-sweet chocolate, coarsely chopped
16 oz. cream cheese, room temperature
3/4 cup sugar
4 eggs, room temperature
1 tsp. vanilla
1 cup whipping cream, well chilled
2 Tbsp. sugar
1 Tbsp. kirsch
Chocolate curls (optional)

To make topping, soak undrained cherries and kirsch together in small bowl for 6 hours. Drain cherries in strainer set over medium bowl, shaking occasionally, at least 2 hours. Reserve liquid. Add enough cherry syrup to reserved liquid to equal 1 cup. Pour 6 Tbsp. of cherry liquid in heavy skillet (reserve remaining liquid for filling). Cut cherries in half and add to skillet. Boil until syrup is thickened and mixture resembles preserves--about 6 minutes. This topping can be prepared up to 2 days ahead and refrigerated.

To make crust, generously butter a 9" spring-form pan. Finely crush cookies in food processor. Cut well-chilled butter in 1/2" pieces and cut into cookie mixture, using on/off turns, until mixture begins to gather together. Press crumbs in bottom and up sides of pan (to 3/4" from top). There should be no cracks. Refrigerate crust at least 30 minutes.

To make filling, preheat oven to 325 degrees. Heat cream and chocolate in heavy saucepan over low heat until chocolate melts. Stir constantly. Cool 10 minutes. Beat cream cheese with 3/4 cup sugar until smooth. Beat in eggs, 1 at a time, until just combined. Beat in chocolate mixture. Add remaining 10 Tbsp. of cherry liquid and vanilla. Pour into crust. Bake until outer 2" are firm but center still moves slightly--about 1-1/4 hours. Cool completely on rack. Top pan with paper towels and cover tightly with foil. Refrigerate 1-2 days.

Remove foil, paper towels, and pan sides from cake. Spread cherry topping over cake. Beat remaining 1 cup cream with 2 Tbsp. sugar and kirsch until peaks form. Spoon into center of cake and top with chocolate curls. Serves 12-14.

Notes: Can be prepared 2 hours ahead and refrigerated. Let stand at room temperature for 15 minutes before serving.

Mary M. Davenport

BLACK ON WHITE CHEESECAKE

Chocolate Tart Pastry:
3 oz. butter
1/2 cup sugar
3/4 tsp. vanilla
1/8 tsp. salt
1/4 cup + 2 Tbsp. cocoa, sifted and unsweetened
3/4 cup flour

Filling:
6 oz. bittersweet chocolate pieces
24 oz. cream cheese
1-1/4 cups sugar
1/2 tsp. vanilla
2 large eggs

Combine butter, sugar and salt in food processor until creamy. Add cocoa and blend until smooth paste forms. Add flour (mixture will be crumbly). Firmly pat 3/4 of mixture in bottom only of 8" spring-form pan. Sprinkle remaining mixture in shallow baking dish. Bake both pans in 350-degree oven for 10 minutes. Remove the baked crumbs but heat the crust in spring-form pan an additional 5 minutes. Cool both. Reduce oven temperature to 325 degrees.

Butter sides of spring-form pan above the crust. Pulverize the crumbs.

Melt chocolate in water bath on low heat until smooth. Keep warm. Beat cream cheese with electric mixer until smooth. Gradually add sugar, continuing to blend. Add vanilla and eggs, one at a time, beating only until mixed. Measure and set aside 1 cup of this batter. Pour remaining batter over chocolate crust.

Stir warm chocolate into the 1-cup of batter. Pour this batter in a thick ring on top of plain batter, leaving a bull's eye in the center of the plain batter. Use a spoon to marble the chocolate. Keep sides of pan clean.

Bake 20 minutes and turn oven off. Leave the pan in oven for 2 hours to cool down. Remove cake and run a knife blade around edges to release cake from pan. Cover cake with plastic wrap and refrigerate. To serve, unmold cake and press extra crumbs around sides. Be careful not to get crumbs on the top. Serves 12-14.

Leslie Aschenbrenner

BLACK-TOP MARBLE CHEESECAKE

Crust:
1-1/2 cups chocolate wafer cookie crumbs
1/3 cup unsalted butter, melted
3 Tbsp. firmly packed brown sugar
1 Tbsp. unsweetened cocoa powder
1/4 tsp. cinnamon

Filling:
4 oz. bitter or semi-sweet chocolate, finely chopped
1 oz. unsweetened chocolate, finely chopped
32 oz. cream cheese, room temperature
1/3 cup whipping cream, room temperature
1-1/2 cups sugar
3 Tbsp. flour
3 eggs
1 tsp. vanilla

Topping:
2 cups sour cream
1/4 cup sugar
1 tsp. vanilla

Glaze:
1 cup whipping cream
7 oz. bitter or semi-sweet chocolate, finely chopped
1 strawberry

To make crust, preheat oven to 425 degrees. Mix all crust ingredients and press on bottom of 10" spring-form pan.

To make filling, melt chocolate in top of double boiler over simmering water. Stir until smooth. Pour in bowl and cool to lukewarm. Using electric mixer, beat cream cheese. Add sugar and flour, beating until smooth. Blend in eggs, 1 at a time. Stir in cream and vanilla. Pour 1/3 of this mixture into chocolate and mix well.

Pour 1/2 the remaining batter over crust. Cover with chocolate layer, then with remaining plain batter. Swirl with a knife. Bake at 425 degrees for 15 minutes. Lower oven to 225 degrees and bake an additional 50 minutes.

While cheesecake is baking, prepare topping by mixing all ingredients. Pour over hot cheesecake. Increase oven temperature to 350 degrees and bake 15 minutes. Cool.

To make glaze, bring cream to simmer over low heat. Add chocolate and stir. Cool. Place cheesecake on baking sheet. Dip strawberry in chocolate, then pour glaze over cheesecake, letting glaze drip on sides. Smooth glaze over sides. Top with dipped strawberry. Refrigerate until chocolate sets.

Nancy Roberts

CHOCOLATE-CARAMEL-PECAN CHEESECAKE

1-1/4 cups graham cracker crumbs
1/4 cup melter butter or oleo
1 pkg. (14 oz.) caramels
1 can (5 oz.) evaporated milk
Toasted pecans
16 oz. cream cheese
1/2 cup sugar
2 eggs
1 tsp. vanilla
3/4 cup chocolate chips, melted

Mix graham cracker crumbs and butter. Press into baking dish and bake at 350 degrees for 6-8 minutes.

Unwrap caramels and combine with milk in heavy saucepan. Heat until caramels are melted, being sure to stir often. Pour over crust. Sprinkle toasted pecans over caramel layer and set aside.

Whip cream cheese with electric mixer. Add sugar and beat well. Add eggs, one at a time, mixing well after each. Stir in vanilla and chocolate, beating until blended. Pour over pecan layer. Bake at 350 degrees for 30 minutes. Cool to room temperature, cover, and chill.

Carol Reger

MACADAMIA MOCHA CHEESECAKE

1-1/2 cups chocolate cookie crumbs
1 cup finely ground macadamia nuts
1/2 tsp. cinnamon
1/2 cup melted butter
1 cup sugar
3 eggs
1-1/2 lb. cream cheese, softened
8 oz. semi-sweet chocolate, melted
1 tsp. instant espresso
2 Tbsp. cocoa
1 tsp. vanilla
3 cups sour cream
3/4 cup chopped macadamias
1/4 cup melted butter
1/2 pt. heavy cream, whipped
Chocolate curls
1/2 cup whole macadamia nuts

Put cookie crumbs in bowl and mix with ground macadamias and cinnamon. Blend in 1/2 cup melted butter and flatten mixture over bottom and up sides of well-buttered 9" spring-form pan. Chill in refrigerator.

In medium bowl, beat sugar and eggs until light. Stir in softened cream cheese. Melt chocolate and add to cream-cheese mixture. Add espresso dissolved in 1 tsp. water, cocoa and vanilla, mixing thoroughly. Beat in sour cream and chopped nuts. Fold in remaining butter and pour into chilled shell.

Bake in 350-degree oven for 45 minutes. Cake will seem liquidy, but it will achieve a firm, delicious consistency when chilled. Before serving, decorate with whipped cream, chocolate curls, and whole macadamia nuts.

Barbara Hall

WHITE CHOCOLATE CHEESECAKE WITH RASPBERRY SAUCE

2 lb. cream cheese
1 cup sugar
1 tsp. vanilla
4 eggs
8 oz. white chocolate, melted
Sauce:
2 cups frozen raspberries, thawed
1 cup sugar
1/2 cup flamboise liqueur

Beat cream cheese until smooth. Add sugar, vanilla, eggs, and melted white chocolate. Pour into buttered spring-form pan. Bake at 250 degrees for 1 hour in a water bath.

Make sauce by blending all ingredients in a blender. Pour through a strainer and serve over cheesecake.

Gina Hucal

STRAWBERRY CHEESE CAKE

3/4 cup finely ground graham cracker crumbs
2 tsp. sugar
2 Tbsp. melted butter or oleo
16 oz. cottage cheese (1%)
3 eggs
1/3 cup sugar
1/2 cup non-fat dry milk powder
2 Tbsp. lemon juice
2 tsp. vanilla
8 oz. vanilla non-fat yogurt
1 pt. fresh strawberries, halved

Preheat oven to 325 degrees. Lightly butter sides and bottom of 9" pie pan. Combine crumbs, sugar and melted butter. Mix well and spread on sides and bottom of buttered pan. Bake 5 minutes.

Mix next 6 ingredients in blender. Blend well and pour into baked shell. Bake 30 minutes or until firm. On top spread non-fat yogurt and bake until firm, another 10-12 minutes.

Cool, cover and refrigerate. Top with strawberries just before serving. Serves 8--about 157 calories per serving.

Marge Koehl

CHOCOLATE CHIP CAKE

1 box chocolate cake mix
1 small box chocolate instant pudding
1 pt. sour cream
4 eggs
1/2 cup water
1/2 cup oil
12 oz. semi-sweet chocolate chips
Powdered sugar

Combine all ingredients except chocolate chips and beat 4 minutes. Stir in chips until well-mixed. Pour into greased and floured bundt pan. Bake at 350 degrees for 50 minutes or until wooden toothpick inserted in center comes out clean. Cool 10 minutes. Turn out on rack and dust with powdered sugar.

Marie Babauta

CHOCOLATE SURPRISE CUPCAKES

Filling:
8 oz. cream cheese, softened
1/3 cup sugar
1 egg
1/2 cup chocolate chips

Cupcakes:
2 squares unsweetened chocolate, melted
1/3 cup vegetable oil
1-1/4 cups flour
1 cup sugar
3/4 cup water
1 egg
1 tsp. vanilla
1/2 tsp. baking soda
1/4 tsp. salt

Heat oven to 350 degrees. To make filling, beat cream cheese, sugar and egg until smooth. Stir in chips and set aside.

Beat melted chocolate, oil, flour, sugar, water, egg, vanilla, baking soda and salt in large bowl with fork. Spoon half the batter into muffin cups. Top each with 1 Tbsp. of filling. Spoon remaining batter over filling. Bake for 30-35 minutes.

Karen Johnson

CHOCOLATE BRIDGE CAKE

1 cup sugar
1 tsp. baking soda
1 stick margarine
1-1/2 cups flour
3 Tbsp. cocoa
1 egg, beaten
1 cup buttermilk
1 tsp. vanilla

Frosting:
1-1/2 cups sifted powdered sugar
2 Tbsp. cocoa
1 tsp. butter
2-1/2 Tbsp. coffee

Cream sugar, soda and margarine. Add egg. Sift together flour and cocoa and blend with sugar mixture, alternating buttermilk and vanilla while mixing. Bake 30-35 minutes in 375-degree oven. Cool 10 minutes.

Mix frosting ingredients until smooth. Frost cake and serve.

Christine Schaefer

CHOCOLATE BUTTERMILK CAKE

2 cups each flour and sugar
1 tsp. soda
1 cup margarine
4 Tbsp. cocoa
1 cup boiling water
1/2 cup buttermilk
2 eggs, beaten
1 tsp. vanilla
Frosting:
1 cube oleo
4 Tbsp. cocoa
7 Tbsp. buttermilk
1 lb. powdered sugar
1 tsp. vanilla
1 cup chopped nuts

Sift flour, sugar and soda into bowl. Melt oleo and cocoa over low heat, add boiling water, and bring to boil. Add to dry ingredients. Mix in buttermilk, beaten eggs, and vanilla. Mix well. Pour in greased and floured 11x17" pan. Bake only 20 minutes in 400-degree oven.

Start frosting 10 minutes after cake is in oven. Melt oleo. Add cocoa, buttermilk, powdered sugar and vanilla. Beat until smooth. Add chopped nuts and spread on cake while both cake and frosting are still hot.

Margaret Bariski

CHOCOLATE CHERRY CAKE

1 pkg. Duncan Hines dry chocolate cake mix
2 eggs
20 oz. can cherry pie filling
1 tsp. almond extract
Frosting:
1 cup sugar
5 Tbsp. butter
1/3 cup milk
6 oz. semi-sweet chocolate chips

Mix all cake ingredients together and bake in 9x13" pan for 25-30 minutes at 350 degrees.

To make frosting, mix sugar, butter and milk in saucepan and bring to boil. Stir in chocolate chips. Pour over cake while still warm. Delicious!

Susan Tibbils

KAHLUA CHOCOLATE CAKE

1 Duncan Hines devil's food cake mix
4 eggs
1 cup sour cream
1 cup kahlua
3/4 cup vegetable oil
6 oz. semi-sweet chocolate chips
Powdered sugar, sifted

In large bowl, combine cake mix, eggs, sour cream, kahlua and oil. Beat at low speed with electric mixer to blend. Beat 3-5 minutes at medium-fast speed. Stir in chocolate chips and pour in greased and floured bundt or tube pan. Bake at 350 degrees for 55-60 minutes. Cool on rack for 30 minutes. Loosen from pan and invert, removing pan. Cool completely on rack and dust with sifted powdered sugar.

Sherri Miller

HERSHEY BAR CAKE

2 sticks margarine
2 cups sugar
4 eggs, beaten well
2 cans (5-1/2 oz. each) Hershey's syrup
2-1/2 cups flour
1/2 tsp. baking soda
1/4 tsp. salt
1 cup buttermilk
2 tsp. vanilla
7 small Hershey bars, melted

Cream margarine and sugar together. Add eggs and chocolate syrup. In separate bowl, sift together flour, soda and salt. Add flour mixture to chocolate batter, alternating with buttermilk. Add vanilla and melted candy bars. Pour in bundt pan and bake at 350 degrees for 1 hour.

MISSISSIPPI MUD CAKE

1-1/2 cups flour
1 cup chopped nuts
1 cup coconut
2 sticks margarine, melted
1/3 cup cocoa
2 cups sugar
4 eggs
7 oz. marshmallow cream
Frosting:
1 stick margarine, melted
1/3 cup cocoa
1 lb. powdered sugar
1/3 cup evaporated milk
1/2 tsp. vanilla extract

Mix flour, nuts and coconut. Set aside. Mix margarine, cocoa, sugar and eggs. Add to first mixture and mix well by hand. Bake in 9x13" greased pan for 25-30 minutes in 350-degree oven. DO NOT OVER-BAKE.

Remove from oven and spread with marshmallow cream. Allow to cool. Mix frosting ingredients until creamy and spread over marshmallow cream. Cover with Saran wrap. Keeps in refrigerator for days.

Judy Brown

$1.00 CAKE

3 oz. unsweetened chocolate
2 cups sugar
1/2 cup butter
2 eggs, well beaten
1-1/2 cups milk
2 tsp. baking powder
2 cups cake flour
1-1/8 tsp. salt
1 tsp. vanilla

Melt chocolate over hot water and cool slightly. Cream sugar and butter together. Add eggs and chocolate, beating well. Sift dry ingredients together and add to batter, alternating with milk. Add vanilla. For loaf cake, bake 45 minutes at 350 degrees. For two layers, bake 20-25 minutes at 350 degrees.

Joe Armacost

NEW POPULAR DEVIL'S FOOD CAKE

1-3/4 cups sifted cake flour
1-1/2 cups sugar
3/4 tsp. soda
3/4 tsp. salt
1/2 cup butter
1 cup buttermilk
2 eggs, unbeaten
2 squares unsweetened chocolate, melted

Frosting:
4-5 squares Bakers' unsweetened chocolate
2-1/4 cups powdered sugar, sifted
1/4 cup hot water
1 large egg or 2 egg yolks
6 Tbsp. softened butter

Preheat oven to 350 degrees. Sift together flour, sugar, soda and salt. Add butter and 2/3 cup buttermilk. Mix on medium speed with electric mixer for 2 minutes. Add 1/3 cup buttermilk, eggs and chocolate. Beat 2 more minutes. Bake in 2 round layers for 30-35 minutes or in square 9x9" pan for 40-45 minutes.

To make frosting, melt chocolate. Remove from heat and add sugar and water. Blend. Beat in egg. Add butter gradually, beating well after each addition. Spread on cake.

Margaret E. Tang

OATMEAL CHOCOLATE CHIP CAKE

1-3/4 cups boiling water
1 cup uncooked oatmeal
1 cup brown sugar, lightly packed
1 cup granulated sugar
1/2 cup margarine
2 eggs, extra large
1-3/4 cups unsifted flour
1 tsp. soda
1/2 tsp. salt
1 Tbsp. cocoa
12 oz. semi-sweet chocolate chips
3/4 cup chopped walnuts

Pour boiling water over oatmeal. Let stand at room temperature for 10 minutes. Add sugars and margarine and stir until margarine melts. Add eggs, mixing well.

Sift dry ingredients together and add to batter. Mix well. Add half the chocolate chips and pour into greased and floured 9x13" pan. Sprinkle with walnuts and remaining chocolate chips. Bake in preheated 350-degree oven for 40 minutes or until wooden pick inserted in center comes out clean.

Note: I reduce the sugars by half and find the cake still sweet enough. A crowd favorite.

Bill Langley

MABEL'S QUICK CHOCOLATE CAKE

2 cups cake flour, sifted
1 cup sugar (white or brown)
1/3 cup Ghiradelli's ground chocolate
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
3/4 cup milk
2 eggs
1/2 cup butter, melted
1/3 cup chopped nuts
1/4 cup raisins

Sift together 3 times all dry ingredients. Stir in milk, eggs and butter; beat 2 minutes. Add nuts and raisins. Bake in greased loaf pan at 375 degrees for 1 hour.

Mabel Hutchings-Silva

SPECIAL CHOCOLATE CAKE

Betty Crocker extra-moist German Chocolate cake mix
8 oz. Philadelphia cream cheese
1/2 cup sugar
1 egg
3/4 cup milk chocolate chips (optional)
1 pkg. instant vanilla pudding
1-1/2 cups milk
Cool Whip

Prepare cake mix as directed. Mix together cream cheese, sugar, egg and chips. Pour cake mix in 9x15" pan and spoon cream cheese mixture on top. Using a knife, cut slowly back and forth through the cake a few times. Bake as directed on cake mix box. When cake is completely cool, mix vanilla pudding and milk and let set completely. Then fold in carton of Cool Whip. Frost cake and refrigerate. Excellent dessert for a large group.

Mary Stokes

"TO DIE FOR" CHOCOLATE CAKE

1 box Duncan Hines Devil's Food cake mix
4 oz. pkg. instant chocolate pudding, dry
12 oz. pkg. chocolate chips
8 oz. sour cream
3/4 cup each oil and water
4 eggs
Chocolate frosting (your choice)

Blend all ingredients together and pour in a greased and floured bundt pan. Bake at 350 degrees for 50-60 minutes. Frost with chocolate frosting of your choice while still warm. Let frosting drizzle down sides.

Sue Luppert

CHOCOLATE TRIFLE

3 pkg. French vanilla instant pudding
1 Devil's Food cake mix
1 can Hershey's chocolate syrup
1 cup chopped nuts
2 medium containers Cool Whip

Prepare pudding mixes according to pkg. directions and refrigerate. Prepare cake mix according to directions and bake in 9x13" pan. When cool, cut in bite-sized pieces.

Layer in trifle dish as follows: cake to cover bottom, syrup to cover cake, 1/2 pudding, 1/3 cup nuts, and 1 container Cool Whip. Repeat layering, ending with Cool Whip on top. Sprinkle with nuts and refrigerate overnight.

Sherrill Rafferty

DATE CAKE

1 cup dates, pitted and chopped
1 cup walnuts, chopped
1 cup water, boiling
1 tsp. baking soda
2 cups Gold Medal flour
1 cup sugar
1 tsp. cinnamon
1/4 tsp. salt
3 Tbsp. ground chocolate
3/4 cup Best Foods mayonnaise
Your favorite icing

Prepare dates and nuts. Pour boiling water over dates and soda and let stand to cool. Sift together flour, sugar, cinnamon, salt and chocolate. Add mayonnaise and mix well. Add dates, nuts and soda water, mixing well. Add flour mixture and mix well. Bake in waxed-paper lined loaf pan for 1 hour at 350 degrees. Serve with your favorite icing.

Rena Beck

FRUIT COCKTAIL CAKE

1-1/2 cups sugar
1-1/2 tsp. baking soda
1/2 tsp. salt
2 cups plain white flour
1/2 cup corn oil
2 eggs, beaten
1 can (30 oz.) fruit cocktail
1/2 cup brown sugar
Topping:
1/2 cup butter
1 cup sugar
1 small can evaporated milk
1 tsp. vanilla
1 cup pecans, chopped
Whipped cream

To make cake, mix first 7 ingredients together, including juice from fruit cocktail, by hand, and pour in a sheet cake or oblong pan. Sprinkle brown sugar over batter and bake at 350 degrees for 45 minutes.

To make topping, mix all ingredients except whipped cream and pecans and boil for 5-6 minutes. Pour over hot cake. Sprinkle with pecans and top each piece with whipped cream.

Jill Phernambucq

HOLIDAY FRUIT CAKE

1 pkg. Pillsbury Quick Bread (cranberry is best)
2 eggs
1/2 cup water
2-2/3 cup mince meat (28 oz. jar)
1 cup chopped nuts
2 cups glazed fruit (1/2 red, 1/2 green)

Heat oven to 350 degrees. Grease and flour a bundt pan. Mix ingredients in order given and bake for 1 hour and 30 minutes. Cool in pan 15-30 minutes. For added flavor, pour brandy over cake. The longer it soaks into the cake the better!

Jessie Higginbotham and Dolores G. Santos

JELLO CAKE

1 pkg. yellow cake mix
1 pkg. (3 oz.) lemon jello
4 eggs
3/4 cup oil
3/4 cup water
5 Tbsp. lemon juice
2 cups powdered sugar

Mix cake mix, jello, eggs, oil and water. Pour in a greased 9x13" pan. Bake at 350 degrees for 38-43 minutes. Remove from oven. While still hot, puncture top all over with ice pick. Mix lemon juice and powdered sugar and pour over cake.

E-5 Kerry S. Bundy

CAMPAIGN MOLASSES CAKE

5-1/2 cups sifted flour
2 tsp. salt
4 tsp. baking powder
1 tsp. baking soda
2 tsp. ginger
4 tsp. cinnamon
1 tsp. cloves
1 cup shortening
1 cup sugar
2 cups molasses
2 cups hot water
4 eggs

Sift together flour, salt, baking powder, baking soda, ginger, cinnamon and cloves. In separate bowl, cream shortening and sugar together. Blend in molasses. Stir in 1/2 cup of flour mixture and beat in eggs. Add hot water alternately with remaining flour mixture, mixing well. Turn into pan lined with greased wax paper (8x12" or larger). Bake at 350 degrees for 50-60 minutes. Cool, cut into squares, and top with confectioners icing if desired.

Notes: This moist, rich cake is a duplicate of one Civil War soldiers got from the shop of William Taussig (1861). I got this recipe during the Civil War Centennial (1961) while I was in Washington, D.C.

Josephine A. Sobel

ORANGE RAISIN CAKE

1 cup sugar
1/2 cup shortening or butter
2 eggs
1 cup sour cream
1 tsp. soda
2 cups flour
1/2 tsp. salt
1 cup raisins
Rind of 1 orange, ground
Topping:
Juice of 1 orange
1/2 cup sugar

Mix sugar, butter and eggs. Put soda in sour cream. Sift flour and salt together. Add sour cream and flour alternately to sugar mixture. Add raisins and ground rind. Bake at 375 degrees for 30-40 minutes or until cake comes away from the pan.

Use saved orange juice, plus more, to make 1 cup. Add 1/2 cup sugar and stir until sugar is dissolved. Pour over hot cake. Cool and serve with a dollop of whipped cream or ice cream.

Gladys Smalley

BETTER THAN SEX CAKE

1 pkg. yellow cake mix
1 can (20 oz.) crushed pineapple, with juice
3/4 cup sugar
1 large pkg. instant vanilla pudding
2 cups milk
16 oz. cream cheese, softened
2 cups heavy whipping cream or Cool Whip
1/4 cup powdered sugar
1 tsp. vanilla
Coconut

Grease and flour an 11-1/2x17-1/2" pan. Mix and bake cake according to pkg. directions. Simmer pineapple and sugar for 20 minutes--until thick. Remove cake from oven and prick with fork every inch. Pour pineapple mixture over cake and cool.

Beat pudding with milk and cream cheese. Pour over cake. Top with whipped cream beaten with 1/4 cup confectioners sugar and 1 tsp. vanilla. Refrigerate several hours or overnight. Sprinkle with toasted coconut before serving.

Excerpt from the Reader's Digest: "Looking through my cookbooks for a new dessert to try, I came across a recipe with the intriguing name "Better Than Sex Cake." I baked it and took two pieces to my next-door neighbors. After telling them the cake's name, I laughingly added, "Decide for yourselves." The next morning this note appeared in their bedroom window: "Please send more cake--we can't make up our minds."

Marge Koehl

PERSIMMON PUDDING CAKE

1-1/2 cups flour
1-1/2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1 cup raisins
1/2 cup walnuts
2 eggs
1-1/4 cups sugar
2-1/2 cups persimmon pulp
1/4 cup butter, melted
3/4 cup milk

Beat eggs until creamy. Add sugar gradually. Beat until smooth and creamy. Add persimmon pulp and butter.

Mix flour, baking soda, cinnamon, salt, raisins, and walnuts together. Alternating with milk, fold these dry ingredients into persimmon batter. Place in greased rectangular or bundt pan, place pan in water, and bake at 325 degrees for 1 hour.

Mrs. "Frankie" Longfellow

DUMP CAKE

1 can (20 oz.) crushed pineapple, in syrup
1 can (21 oz.) cherry pie filling
1 pkg. Duncan Hines yellow cake mix
1 cup pecans, chopped
1 stick margarine, melted

Preheat oven to 350 degrees. Grease a 9x13" pan. Dump undrained pineapple into pan and spread evenly. Dump in cherry pie filling and spread evenly. Sprinkle dry cake mix evenly over pie filling. Sprinkle pecans over cake mix. Drizzle melted margarine over top. Bake 48-53 minutes. Serve warm or cooled. Serves 12-16.

Sandy Brown

KAHLUA LAYERED DESSERT

1 German chocolate cake mix
2/3 cup kahlua
2 pkg. instant chocolate mousse pudding
2 cups milk
3 Skor candy bars, finely chopped
1 large Cool Whip, room temperature

Mix and bake cake according to pkg. directions. Do not over-bake.

Pour kahlua over warm cake. Cool. Cut cake into 1" cubes. Mix pudding and milk. Beat well and chill. Layer in a large bowl: cake, pudding, candy bar, Cool Whip; repeat until you have 3 layers. Top with candy bar and chill. Do not freeze.

Note: Tastes best if refrigerated at least 4-6 hours.

Jacquie Myers

PETRA'S PINEAPPLE CAKE

2 cups white flour, unsifted
2 cups sugar
2 eggs
2 tsp. baking soda
1 can (20 oz.) crushed pineapple, with juice
1 cup crushed walnuts
1 tsp. vanilla extract
1/2 cup dried currants (optional)

Icing:
1 stick margarine, softened
8 oz. cream cheese, softened
1-1/2 cups powdered sugar
1 tsp. vanilla

Mix cake ingredients with a spoon and pour into well-greased and floured 9x13" pan. Bake at 350 degrees for 45 minutes. Cool and remove from pan.

Make icing by mixing icing ingredients well. Spread on top of cake.

Lina Susbilla

PINEAPPLE-ORANGE CAKE

1 yellow cake mix with pudding
1 pkg. instant vanilla pudding
4 eggs
1 tsp. orange extract
1/2 cup oil
1 can mandarin oranges with liquid

Frosting:
1 large Cool Whip
1 instant vanilla pudding
Large can crushed pineapple, drained
Coconut

Mix cake ingredients well and bake in 3 layers, 9" pans, at 350 degrees for 20 minutes. Mix frosting ingredients. Chill to set, if necessary. Frost cake and sprinkle with coconut.

Patrecia Starbird

PISTACHIO BUNDT CAKE

1 pkg. instant pistachio pudding
1 cup cold water
1/2 cup oil
4 eggs
1/2 tsp. almond extract
1 pkg. white cake mix
3/4 cup canned chocolate syrup
Powdered sugar

Grease bundt pan with shortening and flour. Mix pudding, water, oil, eggs, cake mix and almond extract on medium or high speed of electric mixer for 2 minutes. Put 1/3 of batter in another bowl and mix with chocolate syrup. Pour batter with chocolate into bundt pan. Pour remaining 2/3 of batter on top. DO NOT STIR!. Bake at 350 degrees for 50 minutes. Cool 15-20 minutes. Flip over onto cake plate and dust with powdered sugar.

Chris Richardson

GRANDMA'S POTATO CAKE

2 medium russet potatoes
1 cup butter, room temperature
2 cups sugar
4 eggs
1 cup walnuts, chopped
3 cups all-purpose flour
3 tsp. baking powder
1 Tbsp. cocoa
1/2 cup milk
1 tsp. vanilla

Boil potatoes with skins on. Wash and put through ricer to make 1-1/2 cups. Cream together butter and sugar until light. Beat 4 eggs thoroughly and add to butter and sugar mixture. Add walnuts and mix. Add riced potatoes, being careful not to beat too long.

Mix together sifted flour, baking powder and cocoa. Add flour mixture to potato batter, alternating with milk and vanilla, and beat after each addition.

Bake in a large greased and floured tube pan at 325 degrees for 1 hour. Cool cake in pan.

Major (Ret.) Theodore C. Lee

PUNCH BOWL CAKE

Golden vanilla cake mix
2 cans (16 oz. each) pie filling (blueberry or cherry)
Chopped walnuts or pecans
2 cans (16 oz. each) crushed pineapple
2 (8 oz. each) Cool Whip

Bake cake according to pkg. directions. Cool. Cut in 2" squares. In a punch bowl, layer cake squares, crushed pineapple, pie filling and Cool Whip. Repeat twice. Garnish with chopped nuts. Cover bowl with plastic wrap and refrigerate several hours before serving.

Abigail Dolinger

ROCKY'S SWEET POTATO CAKE

1-1/4 cups vegetable oil
4 whole eggs
2 cups granulated sugar
1-1/2 tsp. butter flavor
1-1/2 tsp. vanilla flavor
1-1/2 cups sweet potatoes, mashed and steamed
1 Tbsp. mayonnaise
2-1/4 cups sifted flour
1-1/2 tsp. baking soda
1-1/2 tsp. baking powder
1-1/2 tsp. ground nutmeg
1-1/2 tsp. ground cinnamon
1/2 tsp. salt

Combine oil and eggs in a large mixing bowl. Gradually add sugar until well-blended. Mix in potatoes, mayonnaise and flavorings. Beat at medium speed for 1 minute. Sift dry ingredients together and add to mixture. Beat at medium speed for 3 minutes. Pour into greased and floured bundt pan. Bake at 350 degrees for 45-50 minutes.

CW4 (Ret.) Ralph M. Douglas

SPICE CAKE

2 cups raisins
2 Tbsp. lard
2 tsp. soda
2 tsp. cinnamon
2 tsp. allspice
1 tsp. cloves
2 pinches nutmeg
2 cups sugar
4 cups flour

Stew raisins for 20 minutes so you have 2 cups juice. Add juice to lard and soda; let cool. Add spices, sugar and flour, mixing well. Stir in raisins last. Bake one hour at 300 degrees or until cake leaves pan.

Lora I. Mayo

WINTER WATERMELON CAKE

1 pkg. yellow cake mix with pudding
1 pkg. (3 oz.) strawberry jello
1/2 cup sour cream
1/4 cup each water and oil
4 eggs
20 wafer cookies (Vanilla Wafers), broken into pieces
Dream Whip frosting:
1 env. Dream Whip
1 cup powdered sugar

Combine first 6 ingredients in large bowl. Blend well. Beat at medium speed for 4 minutes. Stir in broken cookie pieces by hand. Pour cake into greased and floured 10" fluted tube pan. Bake at 350 degrees for 40-45 minutes. Cool 15 minutes; remove from pan and cool on rack.

To make frosting, prepare Dream Whip according to pkg. directions. Gradually beat in 1 cup powdered sugar, blending well. Tint with food coloring and spread on cake.

Linda J.M. Adkins

ANGEL CAKE

1 cup cake flour
1-1/2 cups sugar
1-3/4 cups egg white
3/4 tsp. salt
1-1/2 tsp. cream of tartar
1-1/2 tsp. vanilla extract

Sift flour 4 times with 3/4 cup sugar. Beat egg whites with salt until stiff. Add cream of tartar and beat again. Add remaining sugar, 1 Tbsp. at a time, folding in thoroughly. Add vanilla with last bit of sugar. Sift flour mixture over top, a little at a time, and fold in lightly. Bake in ungreased Angel-Fluff pan at 325 degrees for 75 minutes. Invert pan to cool.

Betty Armacost

SPONGE CAKE

1 cup sugar
1/2 cup water
3 eggs, separated
1-1/2 cups flour
1 tsp. baking powder
1 tsp. vanilla

Sift sugar, add 1/4 cup water, and stir. Add well-beaten egg yolks and beat. Sift flour and baking powder together twice. Add to sugar mixture alternately with 1/4 cup water. Beat well between each addition. Beat in vanilla. Fold in stiffly beaten egg whites. Bake 40 minutes at 350 degrees.

Note: This cake may be served unfrosted, dusted with powdered sugar, or coated with a thin layer of melted bitter chocolate.

Mabel Hutchings-Silva

PEANUT BUTTER FROSTING

2 cups sugar
1/2 cup milk
8 oz. chunky peanut butter

Bring sugar and milk to boil. Add peanut butter, stirring well. Remove from heat. Frosting will thicken as it cools. Spread on cooled yellow cake (I bake in 2 round cake pans and split each layer, making a 4-layer cake).

Mary Joe Swift

CREAM CHEESE POUND CAKE

1 cup margarine, softened
1/2 cup butter, softened
(do not substitute)
8 oz. cream cheese, softened
3 cups sugar
6 eggs
3 cups sifted cake flour
2 tsp. vanilla extract

Combine margarine, butter and cream cheese, creaming well. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, stirring until well-combined. Stir in vanilla. Pour batter in a well-greased 10" tube pan. Bake at 325 degrees for 1 hour and 45 minutes. Cool in pan 10 minutes; remove from pan and cool completely.

Trudy Pickens

FIVE FLAVOR POUND CAKE

3 sticks butter, softened
3 cups sugar
6 eggs, beaten
1/2 tsp. baking powder
3 cups all-purpose flour, sifted
1 cup milk
1 tsp. almond flavoring
1 tsp. rum flavoring
1 tsp. butter flavoring
1 tsp. lemon flavoring
1 tsp. vanilla flavoring

Cream butter. Gradually add sugar and beat until fluffy. Add beaten eggs and beat until lemon-colored. Combine sifted flour and baking powder. Add to creamed mixture alternately with milk. Stir in flavorings. Pour into greased and floured tube pan and bake at 325 degrees for 1 to 1-1/2 hours or until done. Cool in pan 10-15 minutes; remove from pan and cool completely.

Jill Phernambucq

LINDA'S WEDDING TORTE

2/3 cup margarine, softened
1-2/3 cups sugar
3 eggs
1/2 tsp. vanilla
2 cups unsifted all-purpose flour
2/3 cup Hershey's cocoa
1-1/4 tsp. baking soda
1/4 tsp. baking powder
1-1/3 cups milk
2 Tbsp. instant coffee

Creme de Coffee filling:
1 cup heavy or whipping cream
2 Tbsp. instant coffee
1 Tbsp. Hershey's cocoa

Chocolate glaze:
1 Hershey's "Special Dark" bar (8 oz.), broken into pieces
1/4 cup heavy or whipping cream
1 Tbsp. margarine
1-1/2 tsp. instant coffee

Preheat oven to 350 degrees. Cream butter, sugar, eggs and vanilla in large mixing bowl until light and fluffy. Combine dry ingredients and add alternately with milk to creamed mixture, blending only until combined. Pour into two 9" greased and floured pans. Bake for 30-35 minutes or until cake tester comes out clean. Cool 10 minutes and remove from pans. Meanwhile, prepare creme de coffee filling by beating cream, instant coffee, and cocoa until stiff. Cover and chill.

Split each cake layer horizontally into 2 layers. Place 1 layer on serving plate and spread with 1/3 the creme de coffee filling. Repeat layering with remaining cake and filling, ending with cake layer on top. Cover tightly and chill at least 8 hours.

Prepare chocolate glaze by combining chocolate bar pieces, cream and butter in medium saucepan. Cook over low heat, stirring constantly, until mixture is melted and smooth. Stir in coffee last. Cool to lukewarm before using (glaze will thicken slightly).

Remove cake from refrigerator and spoon lukewarm glaze on top. Allow glaze to drizzle down sides. Chill. Garnish as desired. Serves 10-12.

Linda J.M. Adkins

PIES

ANGEL PIE

4 eggs, separated
1 tsp. cream of tartar
1 cup granulated sugar
1/2 tsp. vanilla
1/2 cup sugar
1-1/2 lemons (juice and rind)
1 cup heavy cream
Coconut

Whip egg whites until foamy. Add cream of tartar and beat until very stiff. Gradually fold in 1 cup sugar. Pour into greased pie pan and bake 60 minutes at 275 degrees. Beat egg yolks lightly. Add lemon juice and rind with 1/2-cup sugar. Cook over hot water until thick. Whip cream, sweeten slightly, and add vanilla. Layer 1/2 the whipped cream over egg whites, spread with cooled lemon mixture, and top with remaining 1/2 whipped cream. Sprinkle with coconut. Let set in refrigerator for 24 hours before serving.

Betty Armacost

APPLE PUDDING PIE

1 egg
3/4 cup sugar
1/2 cup flour
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. cinnamon
1-1/2 cups chopped apples
3/4 cup chopped walnuts

Beat eggs until light. Beat in sugar, blending well. Combine dry ingredients and sift into egg mixture, blending thoroughly. Stir in apples and nuts. Spoon into 8" or 9" square pan. Smooth top. Bake for 45 minutes at 350 degrees. Serve with whipped cream or ice cream. Makes 6 servings.

Elizabeth P. Mayrisch

BANANA SPLIT PIE

2 cups graham cracker crumbs
1 stick butter, melted
16 oz. cream cheese
1-1/2 cups powdered sugar
1 tsp. vanilla
1/2 cup Maraschino cherries, diced
3 sliced bananas
2 cans (20 oz. each) crushed pineapple
1 carton (9 oz.) Cool Whip
1 cup pecans, chopped

Combine crumbs and melted butter. Press into bottom of 9x13" pan. Combine cream cheese, sugar and vanilla. Blend with mixer until smooth. Spread over crust. Slice bananas over cream cheese. Spoon on pineapple and a layer of Cool Whip; decorate with pecans and diced cherries. Chill several hours.

Katrina Waldrip

FRESH BLUEBERRY STREUSEL PIE

1 carton (8 oz.) sour cream
3/4 cup sugar
1 egg
2 Tbsp. all-purpose flour
1 tsp. vanilla extract
1/4 tsp. salt
2-1/2 cups fresh blueberries
1 unbaked 9" pastry shell
3 Tbsp. all-purpose flour
2 Tbsp. sugar
3 Tbsp. butter
3 tsp. chopped pecans

Combine first 6 ingredients in a large bowl. Beat at medium speed for 5 minutes or until smooth. Fold in blueberries. Spoon into pastry shell and bake at 400 degrees for 25 minutes.

Combine 3 Tbsp. flour and 2 Tbsp. sugar. Cut in butter until mixture resembles coarse meal. Stir in pecans. Sprinkle mixture over pie and bake an additional 15 minutes.

Sandy Gillenwater

TEMPTING PIE

Graham cracker crumb pie shell
Semi-sweet chocolate pieces, melted
Favorite pudding
Peach slices

Bake the pie shall and spread melted chocolate over it. Let harden. Fill with your favorite pudding and top with peach slices (or your favorite fruit). It tastes wonderful!

Jason Spear

COFFEE CLOUD PIE

1 graham cracker crust pie shell (9")
2 Tbsp. instant coffee
1 Tbsp. boiling water
1 pkg. (3-3/4 oz.) vanilla instant pie and pudding mix
1 cup milk
1 cup sour cream
1 cup heavy cream
1 Tbsp. powdered sugar
1 tsp. coffee crystals

Dissolve 2 Tbsp. coffee in boiling water. Mix pudding mix, milk and sour cream. Beat well, stir in coffee mixture, and pour into crumb crust. Chill until firm--about 1 hour.

Mix heavy cream, 1 tsp. coffee crystals and sugar. Beat until soft peaks form. Spread over coffee filling. Keep chilled until ready to serve.

Major (Ret.) John H. Evenson

HERSHEY BAR PIE

6 (1-3/8 oz. each) almond Hershey bars
1 container (12 oz.) whipped topping
1 graham cracker crust pie

Melt Hershey bars over low heat, stirring constantly. Remove from heat and fold in very cold whipped topping. Pour into pie shell and refrigerate.

Mary Joe Swift

JEFF DAVIES PIE

1 unbaked pie shell (9"), chilled
1/2 cup butter or margarine
2 cups sugar
1 tsp. flour
1/4 tsp. salt
1 tsp. vanilla
4 eggs
1 cup milk

Cream butter and sugar together until light and fluffy. Add flour, salt and vanilla, beating well. Add eggs, one at a time, beating after each egg. Slowly stir in milk. Pour into chilled pastry shell and bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake an additional 30 minutes. Serve slightly warm.

Thelma Rollerson

LEMON MERINGUE PIE

Pastry:
1/2 cup shortening
3 Tbsp. boiling water
1 tsp. milk
1-1/4 cups flour
1/2 tsp. salt

Beat shortening, boiling water and milk with a fork or wire whip until liquid is absorbed into shortening. Cut in flour and salt. Roll pastry between two pieces of waxed paper. To turn into pan, remove paper from 1 side, and lay crust across pan. Carefully work the second sheet of paper from the dough and shape into pan. Bake at 450 degrees for 15-18 minutes.

Filling:
3 Tbsp. cornstarch
1 cup plus 2 Tbsp. sugar
Grated rind of 1 lemon
4 Tbsp. lemon juice
1 Tbsp. butter
3 egg yolks, beaten
1-1/2 cups boiling water

In top of double boiler, combine cornstarch, sugar, lemon rind, lemon juice, butter and beaten egg yolks. Mix well. Slowly add water, cooking over hot water until thick. Cool and pour into baked pastry shell.

Meringue:
3 egg whites
6 Tbsp. sugar

Beat egg whites until almost stiff. Slowly add sugar, continuing to beat until stiff. Spoon over filling. Bake at 300 degrees for 30 minutes or until evenly browned.

Doris Tisdale Silva

THE BEST LEMON PIE FILLING

1 cup sugar
4 Tbsp. cornstarch
1/4 tsp. salt
3 eggs, separated
3/8 cup lemon juice
2 tsp. grated lemon rind
1-1/2 cups water
2 Tbsp. butter
1 pie shell (8"), baked and cooled
Meringue:
1/8 tsp. salt
1/2 cup sugar
Egg whites from above

Combine sugar, cornstarch and salt in saucepan, mixing well. Add egg yolks, lemon juice, lemon peel and water, beating with whisk until smooth. Bring to boil over medium heat. Cook, stirring briskly, until thick and clear. Remove from heat and add butter. Cool 5 minutes and pour into pastry shell.

To make meringue, beat 3 egg whites with 1/8 tsp. salt until foamy. Gradually beat in 1/2 cup sugar, beating until stiff peaks form. Spread over warm filling, sealing to the edge of the pie shell. Bake at 350 degrees for 10-12 minutes or until golden brown.

Leslie Aschenbrenner

OLD-FASHIONED LEMON PIE

1 small pkg. lemon jello
2/3 cup sugar
1 large lemon (juice and rind)
1 cup boiling water
1 can (12 oz.) evaporated milk, chilled 24 hours
Graham cracker or Vanilla Wafer crumbs

Dissolve jello in boiling water. Add sugar, lemon juice and rind. Refrigerate until partially set. Meanwhile, whip evaporated milk until stiff. Add to jello mixture. Pour in two prepared 9" pie crusts (vanilla wafer or graham cracker crumb). Sprinkle crumbs on top. Refrigerate 1 hour.

Joan Collins

SILVER LEMON PIE

3 eggs, separated
1 cup sugar
1 lemon and rind
1/2 Tbsp. gelatin
1/3 cup water

Beat egg yolks, gradually adding 1/2 cup sugar. Add juice and rind of lemon. Cook over hot water until thickened. Remove from heat and add gelatin which has been dissolved in 1/3 cup water. Stir well.

Beat egg whites with 1/2 cup sugar until stiff. Fold into cooled lemon mixture. Pour into baked crust and refrigerate. Top with whipped cream.

Betty Armacost

FLUFFY PEANUT BUTTER PIE

8 oz. cream cheese, softened
1/2 cup peanut butter, smooth or chunky
1 cup powdered sugar
1/2 cup milk
9 oz. dairy topping, thawed
1/4 cup chopped peanuts (optional)
2 graham cracker crumb crusts

Whip cream cheese until soft. Add powdered sugar and beat in peanut butter. Slowly add milk, blending thoroughly into mixture. Fold in whipped topping. Pour into crusts and freeze until firm. Sprinkle chopped peanuts on top.

Mary Joe Swift

PEANUT BUTTER PIE

3/4 cup confectioners sugar
1/2 cup creamy peanut butter
3/4 cup granulated sugar
3 Tbsp. cornstarch
1 Tbsp. flour
1/8 tsp. salt
3 eggs
3 cups milk
2 tsp. butter
1 tsp. vanilla
1 baked pie shell (9")
1/4 tsp. cream of tartar

Combine confectioners sugar with peanut butter to make coarse crumbs. Set aside.In saucepan, mix 1/2 cup sugar, cornstarch, flour and salt. Separate eggs and add yolks to mixture in saucepan. Add milk and mix well. Heat to boiling and cook 2 minutes. Remove from heat and stir in butter and vanilla. Heat oven to 375 degrees. Sprinkle 1/3 of peanut butter mixture over pie shell. Add 1/2 of pudding, 1/3 of peanut butter mixture, and remaining 1/2 of pudding.

Add cream of tartar to egg whites and beat until soft peaks form. Gradually add 1/4 cup sugar and beat until stiff peaks form. Spread on pie and sprinkle remaining peanut mixture on top. Bake 8-10 minutes. Cool before cutting. Store in refrigerator.

Mary Lorber

PECAN PIE

3 eggs
1 cup sugar
1 cup white corn syrup
1/4 lb. melted margarine
1 tsp. vanilla
1/2 tsp. salt
1 cup chopped pecans
Pie shell, uncooked

Beat eggs well. Add ingredients in listed order and mix well. Pour in uncooked pie shell and bake in preheated 350-degree oven for 30-45 minutes.

Kyle Fletcher

RAISIN PIE

1 cup seedless raisins, chopped
1/2 cup New Orleans molasses
1-1/2 cups sour milk or buttermilk
1/4 cup sugar
1 egg
1/8 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
Prepared 9" pastry shell

Beat egg. Add sugar, salt, cinnamon, cloves, nutmeg and molasses. Mix well. Add sour milk and raisins. Pour into prepared 9" pastry shell. Arrange strips of pastry on filling, lattice fashion. Bake in hot oven at 425 degrees for 30-40 minutes.

Roslyn Gayle Armacost

SOUTHERN PECAN PIE

1/2 stick butter
1-1/3 cups brown sugar
Dash of salt
3/4 cup dark Karo syrup
3 eggs, well beaten
1 cup pecans
1 tsp. vanilla
1 pastry shell (9")

Cream butter and sugar. Add salt, syrup, eggs, pecans and vanilla. Turn into pastry shell and bake at 350 degrees for 45 minutes.

Pat Bossi

PECAN PIE

5 eggs
1 cup sugar
1-1/2 cups corn syrup
1/2 tsp. salt
1-1/2 tsp. vanilla
1-1/2 cups chopped pecans
6 Tbsp. melted butter
16 pecan halves
1 cup whipped cream
Prepared pie crust (9-1/2 to 10")

Beat eggs and sugar. Add corn syrup, salt, vanilla, chopped pecans and butter, mixing thoroughly. Pour into pie shell. Bake until filling is set, about 1 hour and 15 minutes, at 325 degrees. Garnish with pecan halves and whipped cream.

Major (Ret.) Willard R. Sears

PECAN PIE

1 cup sugar
1 Tbsp. flour
Pinch of salt
1/2 stick butter
3/4 cup dark Karo
3 eggs
1 tsp. vanilla
1 cup pecans

Mix sugar, flour, salt and butter together. Add Karo. Add 1 egg at a time, mixing well after each. Add vanilla. Pour over nuts. Bake 1 hour at 300 degrees.

COL and Mrs. Jay W. Woodbeck

CHOCOLATE PECAN PIE

2 eggs
1/2 cup white sugar
1/2 cup brown sugar
1 tsp. vanilla
2 Tbsp. flour
3/4 cup melted butter
1 cup chopped pecans
3 Tbsp. bourbon
1-1/2 cups chocolate chips
Graham cracker pie crust

Generously line bottom of a graham cracker crust with chocolate chips. Melt butter in saucepan and add remaining ingredients. Mix well and pour over chocolate chips. Bake at 350 degrees for 60-70 minutes.

Sue Luppert

PINEAPPLE CHEESE PIE

9 oz. crushed pineapple
1/3 cup sugar
1 Tbsp. cornstarch
8 oz. cream cheese
1/2 cup sugar
2 eggs
1/2 cup milk
1/2 tsp. vanilla
Unbaked pie crust

Mix pineapple, sugar and cornstarch. Cook until clear, stirring constantly. Set aside.

Soften cream cheese to room temperature. Beat in sugar and eggs. Add milk and vanilla. Pour pineapple mixture into pie shell. Top with cream cheese mixture. Bake 10 minutes at 400 degrees; reduce heat to 325 degrees and bake an additional 50 minutes.

Marian Tarrantino

UPSIDE DOWN PUMPKIN PIE

1 large can pumpkin
1 can (13 oz.) evaporated milk
3 eggs, beaten
1 cup sugar
1 tsp. cinnamon
1 tsp. nutmeg
1 box yellow cake mix
2 sticks margarine, melted
1/2 cup chopped nuts

Mix pumpkin with milk, eggs, sugar and spices. Grease and flour a 9x13" pan. Pour pumpkin in pan and sprinkle with dry cake mix. Drizzle margarine on top and sprinkle with nuts. Bake at 350 degrees for 60-70 minutes. Check with a pick. Serve with whipped cream or Cool Whip if desired.

FRAN'S RASPBERRY NUT PIE

2 boxes frozen raspberries (not bags)
5 tsp. cornstarch
2-1/2 Tbsp. sugar
1/4 tsp. salt
1/2 cup walnuts, finely chopped
Baked pie shell

Drain raspberries, reserving juice. Add water to make 1-1/4 cups juice liquid. Add cornstarch, sugar and salt to juice. Cook slowly, stirring until liquid boils and is clear. When cool, mix in raspberries and nuts. Place in baked pie shell, cover, and refrigerate. Serve cold with a layer of whipped cream or Cool Whip spread over top.

Joan C. Ross

BEST-EVER RHUBARB PIE

2 prepared pie crusts (from scratch)
3 cups young rhubarb, cut in 1/2" pieces
2 Tbsp. flour
1-1/2 cups + 2 Tbsp. sugar
1/8 tsp. cinnamon
1/8 tsp. nutmeg
1 egg, well beaten
2 Tbsp. butter

Mix dry ingredients and scatter 1/4 cup of mixture on bottom pie crust. Alternating with rhubarb, make 3 more layers, heaping rhubarb towards the center. Pour egg over the top and dot with butter. Put on top pie crust and gash to allow steam to escape.

Bake at 450 degrees for 15 minutes; reduce heat to 350 degrees and continue baking another 40 minutes or until nicely browned.

Note: This is a marvelous spring dessert. Men love it!

Anne Yankoupe

PIE PLANT RHUBARB PIE

1 cup sweet cream
1 cup sugar
3 Tbsp. flour
Pinch of salt
1 tsp. vanilla
1-1/2 cups diced rhubarb
1 unbaked pie shell (8")

Mix ingredients together and pour in unbaked pie shell. Bake at 400 degrees for 10 minutes; reduce heat to 325 degrees and bake an additional 45-50 minutes. Check center with a knife: if it comes out clean, pie is done.

Faith Fredericks

STRAWBERRY CHIFFON PIE

1 pt. strawberries
3/4 cup sugar
1 Tbsp. unflavored gelatin
1/4 cup cold water
1/2 cup boiling water
1 Tbsp. lemon juice
1/4 tsp. salt
1/2 cup heavy cream, whipped
2 egg whites, stiffly beaten
1 graham cracker pie shell
1/2 recipe whipped topping

Wash berries, reserving 1/2 cup whole berries for garnish. Crush remaining berries with sugar and let stand 1/2 hour.

Soften gelatin in cold water for 5 minutes. Dissolve in boiling water. Combine with crushed berries, lemon juice and salt. Cool. When mixture begins to thicken, fold in whipped cream and egg whites. Pour into pie shell and chill until firm. Garnish with whipped cream and whole berries. Makes one 9" pie.

Note: Red raspberries can be substituted for strawberries.

Aunt Ethel Hutchings-Holden

VINEGAR PIE CRUST

3 cups all-purpose flour
1-1/4 cups shortening
1 tsp. salt
1 egg, beaten
5 Tbsp. water
1 Tbsp. vinegar
1/2 cup nuts, chopped (optional)

Mix flour and salt. Cut in shortening until crumbly. Mix egg, water and vinegar, beating slightly. Add egg mixture to flour and shortening--blend thoroughly (mixture will be fairly wet, but it will roll out fine). Add nuts. Divide dough in half and roll out on floured wax paper. Place in pie pan, flute edges, and bake at 450 degrees for 10 minutes. Cover edges with foil until last few minutes of baking. Makes 2 crusts.

Notes: This is really flaky and has a lot of flavor. It freezes well.

Mary Tomlinson

WHITE CHRISTMAS CHIFFON PIE

1 env. unflavored gelatin
1/4 cup cold water
1/2 cup sugar
4 Tbsp. Gold Medal flour
1/2 tsp. salt
1-1/2 cups milk
3/4 tsp. vanilla
1/4 tsp. almond extract
1/2 cup heavy cream, whipped until stiff
1 cup shredded coconut

Pie shell:
1 cup Gold Medal flour
1/2 tsp. salt
1/3 cup shortening
2 Tbsp. water

Meringue:
3 large egg whites
1/4 tsp. cream of tartar
1/2 cup sugar

To make pie crust, sift flour and salt together. Cut in shortening with a pastry blender until 1/2 the mixture looks like meal. Cut in the rest until particles are the size of giant peas. Sprinkle water over the mixture and mix with fork to make dough stay together. Round into a ball and roll out on lightly floured cloth-covered board. Bake 8-10 minutes in a 475-degree oven.

To make filling, soften gelatin in cold water. Mix sugar, flour and salt together in a saucepan. Stir in milk gradually. Cook over low heat, stirring constantly, until it boils. Boil 1 minute and remove from heat. Stir in softened gelatin until dissolved. Cool.

When mixture is partially set, beat with rotary beater until smooth. Blend in vanilla and almond extract. Gently fold in heavy cream.

Make meringue by beating egg whites and cream of tartar until frothy. Gradually beat in sugar. Continue beating until mixture is stiff and glossy. Carefully fold gelatin/cream mixture into meringue. Fold in coconut and pile into cooled, baked pie shell. Sprinkle 1/4 cup shredded coconut over top and chill until set (about 2 hours).

Makes one 10" pie or two 8" pies. To serve, let stand at room temperature for 20 minutes to remove chill from crust. If desired, top each serving slice with sweetened fruit.

Helen Bogaard

ASSORTED DESSERTS

SAN ANTONIO ALMOND TORTE

12 eggs, separated
2-1/4 cups sugar
3/4 lb. almonds
1-1/2 cups cracker meal
1-1/2 tsp. vanilla
1-1/2 tsp. baking powder

Frosting:
4 cups whipping cream
1/2 cup bourbon or sherry
A little sugar

Beat egg yolks with sifted sugar until light. Run almonds through a food chopper and add to egg/sugar mixture. Add cracker meal, vanilla, and baking powder and mix well. Beat egg whites well and carefully fold into mixture.

Line bottoms of four 9" round cake pans with one thickness brown paper. Pour mixture in pans and bake at 350 degrees for 30 minutes. Remove paper while still warm. When cold, frost with whipped cream flavored with bourbon and a little sugar. This is better when served the day after baking.

Kay Slade

LEMON SCHAUM TORTE

6 egg whites, room temperature
2 cups granulated white sugar
1-1/2 tsp. vinegar
1 cup whipped cream or Cool Whip
Slivered almonds
Strawberries

Lemond Custard Filling:
6 egg yolks
2 eggs, whole
1/2 cup sugar
4 Tbsp. lemon juice
2 Tbsp. lemon zest

Beat egg whites until they hold a firm point, gradually adding 1 cup sugar, 1 Tbsp. at a time. Add vinegar, alternating with remaining sugar. Beat until glossy with stiff points. Bake in a paper-lined 9x13" pan at 275 degrees until delicately browned--about 1 hour. Cool completely.

Make custard filling by beating egg yolks with whole eggs until thick and lemony. Beat in sugar gradually. Blend in lemon juice and zest. Cook in top of double boiler over hot water until filling begins to thicken (but still retains spreading consistency)--about 6-8 minutes. Cool completely.

Spread half of the whipped cream over the completely cooled egg-white baked torte. Spread carefully with cooled lemon custard. Top with remaining whipped cream and refrigerate, covered, for at least 12 hours. Cut in squares to serve, removing each individually with a wide spatula. Place on individual serving plates and garnish with slivered almonds and fresh strawberries.

Note: Other fruits and nuts can be substituted.

Jan Love

SCHAUM TORTE

10 egg whites
Pinch of salt
1 tsp. baking powder
2 tsp. white vinegar
2 tsp. vanilla
3 cups sugar
Pinch of cream of tartar

In a large mixing bowl, beat all ingredients at high speed for 10 minutes. Warm a spring-form pan and butter sides. Pour mixture in pan (it will be thick like marshmallow creme). Bake at 250 degrees for 1 hour. Turn off oven until cake and oven are cold. Don't peek or torte will fall! Serve with strawberries and whipped cream.

Notes: I bake it at night and leave it in the oven overnight. It will serve 10 or my husband!

Leslie Aschenbrenner

RAINBOW ICE-CREAM TORTE

2 pt. chocolate ice cream
2 pt. mint chocolate chip ice cream
2 pt. strawberry ice cream
2 pt. vanilla ice cream
1-1/3 cups gingersnap crumbs (about 20 snaps)
4 Tbsp. butter
2 cans (17 oz. each) pitted sweet cherries, well drained
1/2 cup chopped walnuts

One day ahead, soften ice cream slightly in refrigerator. Meanwhile, combine gingersnaps and butter in a 10x3" spring-form pan. With fingers, press crumb mixture to bottom of pan. Freeze 10 minutes or until firm.

Spread chocolate ice cream evenly over crumb mixture. Freeze 15 minutes. Spread mint chocolate chip ice cream over chocolate and top with cherries. Return to freezer to harden slightly. Repeat with strawberry and vanilla ice creams. Sprinkle with walnuts, cover and freeze.

To serve, run a knife dipped in hot water around the pan's edge to loosen ice cream. Remove side of pan and let torte stand at room temperature for 10 minutes (for easier slicing). Serves 16.

Marlene Byrnes

RASPBERRY WALNUT TORTE

1-1/4 cups flour
1/3 cup confectioners sugar
1/2 cup soft butter
1 pkg. (10 oz.) frozen raspberries, thawed
3/4 cup chopped walnuts
2 eggs
1 cup sugar
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. vanilla
Whipped cream
Sauce:
1/2 cup water
Reserved raspberry liquid
1/2 cup sugar
2 Tbsp. cornstarch
2 Tbsp. lemon juice

Combine 1 cup flour, confectioners sugar and butter. Press into bottom of 9x13" pan and bake at 350 degrees for 15 minutes. Cool.

Drain raspberries and reserve liquid. Spoon berries over crust and sprinkle with walnuts. Beat eggs with sugar until light and fluffy. Add salt, 1/4 cup flour, baking powder and vanilla. Pour over walnuts. Bake at 350 degrees for 30-35 minutes. Cool.

To make sauce, combine water, raspberry liquid, sugar and cornstarch in saucepan. Cook until clear and thick. Stir in lemon juice and cool.

Serve torte with whipped cream and sauce.

Patrecia M. Starbird

LEMON CURD TARTS

Crust:
1/2 cup icing sugar
1/2 lb. unsalted butter
1 tsp. vanilla
2 cups all-purpose flour
Pinch of salt
1/2 cup blanched almonds, finely chopped

Lemon Curd:
3 eggs
5 Tbsp. melted butter
1 cup sugar
2 lemons (juice and rind)

To make crust, cream sugar, butter and vanilla together in a large bowl. Beat well. Mix in flour, salt and almonds to form an even-textured dough. Divide in half and refrigerate in plastic wrap for at least 1 hour. Preheat oven to 325 degrees. Grease tart shells well. Roll out dough, half at a time, to 1/8" thickness. Cut 16 pieces with a 2" cookie cutter. Press dough firmly in pans and prick. Bake 25 minutes. Cool completely.

To make filling, beat eggs into melted butter. Stir in sugar and beat. Gradually add lemon juice and rind. Cook in top of double boiler over simmering water until thickened, stirring constantly. Cool completely before filling tarts. Makes 16 tarts.

Notes: Extra curd may be refrigerated in a sterilized jar for 2 weeks and used as spread on scones or toast. Recipe may be doubled.

Mona E. Whiteley

E.T.'S CHOCOLATE DESSERT (SECONDS PLEASE)

3 eggs, separated
1 cup butter, softened
2 cups sifted powdered sugar
1 tsp. vanilla
2 squares chocolate, melted
1 cup walnuts, chopped
1/2 box vanilla wafers, crushed

Beat egg whites until stiff. In separate bowl, cream butter and sugar together. Mix in egg yolks, melted chocolate and vanilla. Fold in egg whites and nuts.

Grease an 8" square pan. Put half the crumbs on bottom of pan. Pour in chocolate mixture and sprinkle remaining crumbs on top. Freeze. Partially thaw prior to serving. Garnish with whipped cream and a cherry on top, if desired.

Ellaine S. Thompson

BAKED MERINGUE DELIGHT

2 pt. raspberry, lemon or pineapple sherbet
1 pound cake (10 oz.)
2 Tbsp. unsalted butter, melted
1/3 cup apricot preserves
2 Tbsp. dark rum
4 egg whites, room temperature
1/2 cup superfine sugar

Scoop sherbet into 6 balls and freeze on baking sheet. Preheat broiler. Slice pound cake lengthwise into thirds. Using a 2-3/4" round cookie cutter, cut the cake into 6 rounds. Brush both sides of each round with melted butter and arrange in single layer on baking sheet. Broil the cake about 4" from heat, turning once, until lightly browned (about 1 minute on each side). Cool slightly.

In small, heavy saucepan, combine preserves and rum. Cook over moderate heat, stirring constantly, until melted--about 3 minutes. Strain through a fine sieve and cool.

Spread apricot glaze on 1 side of cake rounds. Top each with a scoop of sherbet. Return to baking sheet and freeze for 15 minutes.

In large bowl, beat egg whites until stiff peaks form. Add sugar 1 Tbsp. at a time and beat until firm, glossy peaks form. Mound meringue over sherbet, completely covering both sherbet and cake. (At this point, Meringue Delights can be frozen for up to 2 hours; just let soften to room temperature for about 5 minutes before serving).

To serve, broil until tops are browned--about 45 seconds. Place a candle or fresh flowers in the center for special effect and serve immediately.

Josie P. Harrison

FRIED ICE CREAM

1 qt. vanilla ice cream
3 eggs, beaten
1 tsp. vanilla extract
1/2 tsp. cinnamon
2 cups flaked coconut
2 cups coarsley crushed corn flakes
Vegetable oil
Chocolate-fudge sauce

Place 8 scoops of ice cream on wax paper-lined cookie sheet. Freeze balls at least 1 hour or until firm.

Combine eggs, vanilla and cinnamon, stirring well with a wire whisk. Combine coconut and corn flakes, tossing gently. Dip each ice cream ball in egg mixture; then dredge in coconut mixture, coating well. Place on cookie sheet and freeze 1 hour. Chill remaining egg mixture. Repeat this procedure a second time, using remaining egg and coconut mixtures. Return balls to cookie sheet, cover and freeze at least 8 hours.

Fry ice cream balls in deep, hot (375 degrees) oil for 30 seconds or until coconut is golden. Drain immediately on paper towels. Spoon 1/3 cup chocolate sauce into each dessert dish and top with a fried ice cream ball. Serve immediately.

Josie P. Harrison

FRESH STRAWBERRY ICE CREAM

2 qt. strawberries
2 cups sugar
3 qt. heavy cream
Pinch of salt

Clean and hull strawberries. Sprinkle with sugar, cover, and let stand 1-2 hours. Mash berries lightly. Mix cream and salt and add to berries. Pour into ice cream freezer and freeze until mushy.

Joseph Keith Armacost

FROZEN LEMON MOUSSE

1 graham cracker crust
1 can evaporated skim milk
1/4 cup lemon juice
Grated rind of 1 lemon
1 cup sugar

Chill evaporated skim milk with bowl and beaters until very cold. Whip milk until it begins to thicken. Add lemon juice and sugar, a little at a time. Fold in lemon rind last, when mixture is very fluffy. Pour in chilled crust and freeze. Serves 6-8.

Mary Penberthy Smith

BUTTERNUT CRUNCH (TOFFEE)

1 cup sugar
1/2 tsp. salt
1/4 cup water
1 cup butter or margarine
3/4 cup pecans, chopped
2 pkg. (6 oz. each) chocolate chips
2 Tbsp. butter
1/2 cup pecans, chopped, for topping

Cook sugar, salt, water and butter in heavy saucepan to soft-crack stage on candy thermometer. Remove from heat and add pecans. Pour on buttered cookie sheet and spread in thin layer. Cool.

Melt 1 pkg. chocolate chips in double boiler with 1 Tbsp. butter. Spread over cooled toffee. Sprinkle chopped pecans over chocolate and cool. When completely cooled, bend cookie sheet to loosen toffee and flip to uncoated side (candy may break or crack). Repeat, melting remaining chocolate chips and spreading them on uncoated side of toffee. Sprinkle with chopped pecans. When cooled, break into pieces. Store in refrigerator.

Faith Fredericks

CARAMELS

2 cups sugar
2 cups Karo syrup
2 sticks butter
1 pt. whipping cream
1 tsp. vanilla
1 cup pecans, chopped

Combine sugar, Karo, butter and 1/2 pt. whipping cream in small saucepan. Stir until mixture boils at 236 degrees. Add remaining 1/2 pt. cream and boil to 244 degrees. Remove from heat and add vanilla and pecans. Pour in a buttered 9x13" pan and cool. Cut into squares to serve.

Monica Fredericks

FANNY MAY FUDGE

2 sticks margarine
3-3/8 cups white sugar
1-1/8 cups brown sugar
2 oz. baking chocolate
13 oz. can evaporated milk
13 oz. Hershey's chocolate bar
12 oz. semi-sweet chocolate chips
1 Tbsp. vanilla
1/2 lb. large marshmallows (32)
1 large pkg. walnuts or pecans

Combine margarine, milk and sugars in large pan. Stir over medium heat until melted. Bring heat up and BOIL 5 MINUTES. Turn heat off, add marshmallows, and stir until melted. Add the 3 kinds of chocolate, 1 at a time, and stir until each is melted and smooth. Add vanilla and nuts. Pour in lightly greased 10x15" pan. Refrigerate. Makes 5 lbs.

Note: This will keep for months without turning to sugar.

Wilma Schroeder

LOUIS' FUDGE

4-1/2 cups sugar
1/4 lb. butter or margarine
14 oz. Pet milk
2 tsp. vanilla
5 oz. Hershey bar, broken
12 oz. semi-sweet chocolate chips
1 pt. marshmallow creme
1-1/2 cups chopped pecans

Combine sugar, butter and milk in large, heavy skillet. Heat to soft ball stage, stirring constantly. Add vanilla. Stir and immediately pour over large bowl containing the Hershey bar, chocolate chips and marshmallow creme. Stir quickly until smooth, adding nuts. Pour in a greased jelly-roll pan and cool. Cut in squares. Store in sealed containers. Makes about 5 lbs.

Dian Lemons

SEES FUDGE

3 pkg. (6 oz. each) semi-sweet chocolate chips
2 cups chopped walnuts
1/2 lb. marshmallows, quartered
1/2 lb. butter or margarine
2 tsp. vanilla
4-1/2 cups sugar
13 oz. can evaporated milk

Stir chips, nuts, marshmallows, butter and vanilla together in a large bowl. Set aside. Mix sugar and milk in a large pan and bring to a boil. Let boil 10 minutes, stirring constantly. Add all ingredients to the milk and sugar and stir until melted--about 3 minutes. Pour in a greased 9x13" pan and cool. Cut into squares. Makes 5-6 lb.

E-5 Kerry S. Bundy

NANCY'S ROCKY ROAD CANDY

12 oz. semi-sweet chocolate morsels
14 oz. Eagle Brand sweetened condensed milk
2 Tbsp. butter
2 cups dry roasted peanuts or whole shelled walnuts
10-1/2 oz. pkg. Campfire miniature marshmallows

In microwave-safe bowl, melt morsels, milk and butter (3-5 minutes on high--stir often, being careful mixture doesn't burn). In large bowl, combine nuts and marshmallows. Stir into hot chocolate mixture. Spread in 9x13" pan lined with waxed paper and chill 2 hours or until firm. Remove from pan, peel off waxed paper, and cut into squares. Store loosely covered at room temperature.

Nancy Armacost Neuman

PEANUT BUTTER FUDGE

2 cups sugar
2/3 cup milk
1/2 pt. marshmallow creme
1 cup chunky peanut butter
6 oz. pkg. of semi-sweet chocolate pieces
1 tsp. vanilla

Butter sides of heavy, 2-qt. saucepan, then combine sugar and milk in it. Stir over medium heat until sugar dissolves and mixture boils. Cook to soft ball stage (234 degrees) and remove from heat. Quickly add marshmallow creme, peanut butter, chocolate and vanilla, stirring just until blended. Pour in a buttered 9x9x2" pan. Score 1" squares while warm; cut when firm.

MICROWAVE DIVINITY

4 cups sugar
1 cup light Karo
3/4 cup water
Pinch of salt
3 egg whites
1 tsp. vanilla
1-1/2 cups chopped pecans

Mix first 4 ingredients in 2-qt. dish and microwave for 19 minutes, stirring every 5 minutes. Meanwhile, in a large bowl beat egg whites until very stiff. Gradually pour syrup mixture over egg whites and continue beating on high for 12 minutes or longer--until candy loses its gloss. Add vanilla and nuts. Drop by teaspoonfuls on waxed paper.

ROASTED PECANS

2 Tbsp. water
1 egg white, slightly beaten
1/2 cup sugar
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. ground cloves
1/4 tsp. allspice
2-1/2 cups pecan halves

Add water to egg white. Mix sugar, salt and spices together, then add to egg white mixture. Beat until sugar dissolves. Add pecan halves and stir until well coated. Place pecan halves flat-side down on greased cookie sheet. Bake for 1 hour at 250 degrees.

CANDY APPLES

8 small Red Delicious apples
8 wooden ice-cream bar sticks
3 cups sugar
1/2 cup light corn syrup
1/2 tsp. red food color (optional)
1 cup water

In medium saucepan, heat water, sugar and syrup. Set candy thermometer in place and cook without stirring until it reaches 290 degrees or a small amount dropped in very cold water forms a semi-firm ball (about 20 minutes). Immediately remove syrup from heat and dip apples. Place dipped apples on a greased cookie sheet.

OVEN-BAKED CARAMEL CORN

15 cups plain popcorn, popped
1 cup packed brown sugar
1/2 cup margarine
1/4 cup light corn syrup
1/2 tsp. salt
1/2 tsp. baking soda

This is a simple, old-fashioned treat for kids! Heat oven to 200 degrees. Divide popcorn between 2 ungreased cooking sheets or rectangular pans. In medium pot, heat sugar, margarine, corn syrup and salt to simmering over medium high heat, stirring constantly. Simmer 5 minutes.

Remove from heat and immediately stir in baking soda (mixture will foam at this point). Stir well and pour evenly over popped corn. Using rubber gloves, toss the popcorn with the "sauce" to get all coated well. When popcorn is coated, spread evenly in pans and bake at 200 degrees for about 1 hour. Using a flat spatula, turn coated popcorn every 15 minutes while baking to ensure it gets nice and crunchy--just like Cracker Jacks!

Linda J.M. Adkins

POPCORN BALLS

1-1/2 cups sugar
1 cup oleo
1/2 cup light Karo syrup
1 tsp. vanilla
6 cups popcorn

Melt and stir sugar, oleo, Karo and vanilla. Simmer 12-15 minutes or until small amount forms soft ball in cold water. Pour over popcorn and form into balls.

CARAMEL SAUCE

1/2 cup sugar
1/2 cup brown sugar
1 Tbsp. cornstarch
1/2 cup half-and-half
1/2 cup butter
1/4 cup chopped pecans
1/2 tsp. vanilla

Combine sugars and cornstarch. Stir in half-and-half. Add butter and cook over medium heat, stirring constantly, to full boil (6-10 minutes). Boil 1 minute. Stir in pecans and vanilla. Cool for 15 minutes. Delicious over sliced Granny Smith apples.

Carol Reger

CHOCOLATE SAUCE FOR FRUIT DIPPING

2/3 cup corn syrup
1/2 cup heavy cream
8 oz. semi-sweet chocolate

Heat corn syrup and cream in 2-qt. saucepan until boiling. Add chocolate and stir until melted. Serve warm as a dip for fruit.

CREME DE MEXIQUE A LAURENT

Bananas
Vanilla ice cream
Kahlua
Whipped cream
Chopped nuts (optional)

Slice half a banana into a sorbet or sundae dish. Add 2 Tbsp. ice cream on top of banana. Pour 1 oz. of kahlua over ice cream and add 1 scoop more of ice cream. Pour 1-1/2 oz. kahlua over the scooped ice cream and top with whipped cream and chopped nuts.

Laurent R. Broussal

CREAMY APPLE SQUARES

1 pkg. Pillsbury yellow cake mix
1/2 cup softened butter or margarine
1/4 cup firmly packed brown sugar
1/2 tsp. cinnamon
2 apples, peeled, cored and thinly sliced
1 cup sour cream
1 egg

Heat oven to 350 degrees. Combine cake mix and butter, mixing until crumbly. Reserve 2/3 cup for topping. Add brown sugar and cinnamon to reserved topping, mix well, and set aside.

Press remaining mixture in bottom of ungreased 9x13" pan. Arrange apples slices on top. Blend sour cream and egg and spread evenly over apples. Sprinkle reserved topping mixture over all. Bake 25-30 minutes or until topping is golden brown and bubbling. Serve warm. Refrigerate leftovers.

Sherri Miller

CARROT PUDDING

Pudding:
1 cup carrots, ground
1 cup peeled potatoes, ground
1 cup each flour and sugar
1 cup each raisins and walnuts
Butter the size of an egg, melted
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. vanilla
1/2 tsp. baking soda, in water
Christmas sauce:
1/4 cup butter or margarine
2 cups boiling water
2 Tbsp. cornstarch
1 cup brown sugar
1 tsp. vanilla

Mix all pudding ingredients together. Put in covered coffee cans and place in boiling water. Steam for 3 hours. Serves 8. Keeps in refrigerator for 2 weeks.

To make Christmas sauce, melt butter in a pan. Add water, cornstarch dissolved in a little water, and brown sugar. Cook for 5 minutes. Add vanilla and mix thoroughly. Serve warm over carrot pudding.

Lucille Wiley

KENTUCKY MOUNTAIN PUDDING

1 egg
3/4 cup sugar
3 heaping Tbsp. flour
1-1/2 tsp. baking powder
1/8 tsp. salt
1 tsp. vanilla extract
1/2 cup chopped apples
1/2 cup chopped pecans
Vanilla ice cream

Beat egg and sugar in mixing bowl until light and fluffly. Sift in flour, baking powder and salt, mixing well. Stir in vanilla and fold in apples and pecans. Pour in a greased baking dish and bake 25 minutes in 350-degree oven. Serve warm with ice cream. Makes 4-6 servings.

Linda J.M. Adkins

PERSIMMON PUDDING

3 Tbsp. butter
1-1/2 cups sugar
5 tsp. vanilla
2 eggs
1-1/2 cups persimmon pulp
1/4 cup milk
2-1/4 cups sifted flour
1-1/2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 Tbsp. grated lemon rind
1-1/2 cups seedless raisins
1-1/2 cups chopped walnuts

Cream butter and beat in sugar and vanilla. Add eggs, one at a time, beating well after each addition. Stir in persimmon pulp and milk. Add dry ingredients (mixed together). Add lemon rind, raisins and nuts, mixing well.

Spoon into well-greased 8-cup mold or 2-lb. coffee can. Cover with foil. Place on trivet in deep kettle. Add boiling water to halfway up mold. Cover kettle and bring to boil; reduce heat and boil gently for 2 hours. Remove from kettle and let stand in mold for 5 minutes.

Colonel and Mrs. Arthur Meniatis

RAISIN RICE PUDDING

1/2 cup rice
1 qt. milk
3 eggs, beaten
1/2 cup sugar
1 tsp. vanilla
1/4 tsp. salt
1/2 cup seedless raisins
1/3 cup butter or margarine
Cinnamon or nutmeg

Mix rice with 2 cups milk in top of double boiler; cook over hot water until tender. Add raisins and butter. Combine eggs, sugar, vanilla, salt and remaining milk. Stir into hot rice mixture. Pour in a greased 1-1/2 qt. baking dish and sprinkle with cinnamon. Set in a pan filled with warm water and bake at 325 degrees for 30 minutes or until set. Serves 6.

Aunt Myra Williams

SNOW PUDDING

1 Tbsp. granulated gelatin
1/4 cup cold water
1 cup boiling water
1 cup sugar
1/4 cup lemon juice
3 egg whites

Soak gelatin in cold water. Dissolve in boiling water. Add sugar and lemon juice. Strain and set aside in cool place, stirring occasionally. When thick enough to hold the mark of a spoon, beat until frothy. Beat egg whites until stiff and add to mixture. Continue beating until stiff enough to hold shape. Mold or pile by spoonfuls on dish. Serve with soft custard.

Mabel Hutchings-Silva

SOFT CUSTARD

2 cups scalded milk
3 egg yolks
1/4 cup sugar
1/8 tsp. salt
1/2 tsp. vanilla

Beat eggs slightly with fork. Add sugar to milk and salt. Add a little warm milk to the egg mixture to keep eggs from curdling, then stir egg mixture and milk together in a double boiler. Cook and stir over hot (not boiling) water until mixture coats a wooden spoon. Add vanilla and chill.

Betty Armacost and Mabel Hutchings Silva

ESCALLOPED PINEAPPLE

3/4 cup butter or margarine
1-1/2 cups sugar
3 eggs
1 large can pineapple chunks, drained
1 qt. fresh bread cubes
1/2 pt. whipping cream

Cream butter and sugar. Add eggs and beat. Add cream, drained pineapple and bread cubes. Mix well and pour in large, greased Pyrex dish. Bake 1 hour at 350 degrees.

Mary Joe Swift

STRAWBERRIES WITH LIQUEUR

1 qt. strawberries
2 Tbsp. sugar
4 Tbsp. Curacao, Cointreau, or any fruit liqueur

Wash and hull berries. Place in glass serving bowl. Combine sugar and liqueur and pour over berries. Toss gently 2-3 times before serving (chilled or at room temperature). Serves 4--about 150 calories each.

Sharon Crocetti

PISTACHIO DESSERT

1st layer:
1 cup flour
1 cube butter or margarine
1/2 cup nuts (any kind)

2nd layer:
1 cup Cool Whip
1 cup powdered sugar
16 oz. cream cheese

3rd layer:
2 pkg. pistachio instant pudding
3-1/2 cups milk

To make 1st layer, mix ingredients together and spread in 10x8" casserole dish using fingertips. Bake for 10 minutes at 350 degrees. Cool.

To make 2nd layer, mix Cool Whip, powdered sugar and cream cheese. Cool in refrigerator. Make 3rd layer by mixing pudding with milk. Refrigerate.

When all layers are cold, smooth cream cheese mixture over 1st layer. Spread pudding over cream cheese. Sprinkle with nuts and enjoy.

Biatris Johnson

STRAWBERRY PIZZA

1/2 cup butter
1 cup sugar
1 egg, beaten
1/4 cup milk
1/2 tsp. vanilla
2 cups all-purpose flour
1 tsp. baking powder
11 oz. cream cheese, room temperature
1/2 cup sugar
1 tsp. vanilla
6 cups sliced strawberries

Using an electric mixer, cream butter with 1 cup sugar. Add egg, milk and 1/2 tsp. vanilla. Sift flour with baking powder and blend into butter mixture. Cover dough and refrigerate at least 1/2 hour (or overnight). Press dough into generously buttered 14" round pizza pan. Bake at 375 degrees for 15-20 minutes or until lightly browned. Cool to room temperature in pan.

Combine cream cheese, 1/2 cup sugar and vanilla. Spread over crust. Cover with strawberry slices, overlapping slightly. Cut into wedges and serve.

Notes: Strawberries may need to be sprinkled with sugar before put on crust--liquid sweetener is easiest. If desired, sprinkle fresh, chopped mint on the top. This is a unique and attractive dessert. Quite practical, too, as it can be cut in small finger-food slices.

Mrs. Muriel Whittaker Richens and Joan Wells

SWEETHEART DESSERT

1 cup crushed Hydrox cookies
1 pt. heavy cream, whipped
1 tsp. vanilla
10-1/2 oz. pkg. bite-sized marshmallows
8-1/2 oz. pkg. mint candies, all colors
8 oz. crushed pineapple, drained
1/2 cup chopped walnuts

Spread crumbs in 9x13" pan. Whip cream until very stiff; blend in vanilla and fold in marshmallows, candies, and pineapple. Finely chop nuts and sprinkle over top of dessert. Refrigerate overnight. Cut into squares and serve.

Mildred Jones

CHILLED LEMON SOUFFLES

2/3 cup sugar, divided
4 eggs, separated
1/2 cup fresh lemon juice
2 Tbsp. margarine
1-1/2 Tbsp. grated lemon rind
Dash of salt
Vegetable cooking spray
1/2 cup fresh raspberries
Fresh mint sprigs (optional)

Combine 1/3 cup sugar, egg yolks, lemon juice, rind, and margarine in a saucepan. Cook until thickened over low heat, stirring constantly with a wire whisk--do not let boil. Remove from heat and stir 2 minutes or until cooled.

Beat egg whites (at room temperature) until foamy. Add salt. Beat until soft peaks form. Add remaining sugar, 1 Tbsp. at a time, beating until stiff peaks form. Gently fold yolk mixture into egg white mixture. Spoon about 3/4 cup into each of 8 souffle cups (6 oz. each) coated with cooking spray. Bake at 250 degrees for 30 minutes. Remove from oven; let cool. Cover and chill. To serve, arrange berries on souffles and garnish with mint.

Katalin K. Winegard

CURRIED FRUIT

1 can pie apples
1 can apricots
2 cans peaches
1 can chunk pineapple
1 can pears
1 cup brown sugar
1 stick margarine
2 tsp. curry powder

Heat oven to 300 degrees. Drain fruit. Put brown sugar, margarine and curry powder in saucepan and heat until margarine is melted and ingredients are mixed. Place fruit in an 11x13" baking dish and cover with liquid mixture. Bake for 1 hour.

Mary Joe Swift

FRESH RASPBERRY SOUFFLES

Sauce:
1-1/2 cups fresh raspberries
Sugar
Lemon juice

Souffles:
1 cup fresh raspberries
1/2 cup sugar
3 large egg whites, room temperature
Powdered sugar

To make sauce, puree berries in processor. Strain through sieve over bowl, pressing on solids with back of spoon. Add sugar to taste and a bit of lemon juice. Cover and refrigerate until well-chilled (can be prepared 1 day ahead).

To make souffles, puree berries in processor and strain. Pour into small, heavy saucepan. Mix in 1/2 cup sugar. Stir over medium-low heat until sugar dissolves. Increase heat and bring to boil. Transfer to a medium bowl and refrigerate until cold (can be prepared 1 day ahead).

Preheat oven to 425 degrees. Grease and sugar six 3/4 cup souffle dishes. Using an electric mixer, beat whites in large bowl until stiff but not dry. Gently fold whites into raspberry puree. Divide souffle mixture among dishes and bake until souffles rise and centers still move slightly when dishes are shaken--about 15 minutes. Transfer souffles to plates. Sift powdered sugar over them and serve immediately with sauce.

Katalin K. Winegard

MOM'S SNOW ON THE MOUNTAIN

4 eggs
1 cup sugar
1/2 cup flour
1 tsp. baking powder
1/4 tsp. salt
2 tsp. vanilla
1 cup dates, cut up
1/2 cup nuts
6 oranges
4 bananas
1/4 cup sugar
1/2 pt. whipping cream
1/2 cup coconut

Beat eggs with 1 cup sugar. Add sifted dry ingredients. Stir in vanilla, dates, and nuts. Spread in 2 oiled 8" pans. Bake at 350 degrees for 30 minutes or until toothpick comes out clean. Cool.

Slice bananas. Peel oranges and cut into bite-sized chunks. Add sugar to fruit. Break cake into bite-sized pieces and put half on a round cake plate. Put half the fruit over cake pieces. Place remaining cake pieces on top, followed by remaining fruit, trying to shape as a mountain. Cover with sweetened whipped cream and lightly top with coconut. Refrigerate. May be made 1 day ahead. Serves 12.

Dorothy Budolfson

Cookies & Bars

CINDY WILTSHIRE 92'

POST HEADQUARTERS & BRONZE CANNON

Building 220 currently houses the Post Headquarters. Built in 1939, it was originally designed as a "Cooks' and Bakers' School" and barracks. A three-story concrete building with red-tile roof, it is completely harmonious with the "Spanish Colonial Revival" architecture prevalent in Presidio construction since 1910. It is one of many buildings erected by the WPA during the post expansion in the 1930's and early 1940's.

The muzzle-loading cannon, a 24-pounder cast in France in 1754, was captured from the Spanish during the Spanish-American War. Major General Shafter, Commander of the Fifth Corps which captured the cannon in 1898 at Santiago, Cuba, presented it to the City of San Francisco.

The bronze cannon, named "The Prince of Conde," is heavily inscribed with decorative marks either engraved or showing in bas-relief. For example, in raised letters beneath the cannon's name, *ultima ration regum* is inscribed ("The final argument of kings"). This inscription appears on all French cannons cast in the 18th and 19th centuries. Beneath that is the name of the Inspector of Artillery, Louis Charles de Bourbon--the illegitimate son of the King of France. His coat of arms is also shown, displaying the three fleurs-de-lis of the royal Bourbons along with a *baton sinister* to indicate his illegitimacy.

Beneath the carrying handles, called dolphins, is the personal motto of the Kings of France, *nec pluribus impar,* which roughly translates to "not equal to many" or "equal to no one." The "Sun in Splendor" badge of Louis XIV, the Sun King, is part of the intricate bas-relief design on the cannon barrel. His heir, Louis XV, king when the cannon was cast, was still using the badge. At the very base end of the cannon is the face of Bacchus, the God of revelry.

COOKIES AND BARS

AMISH SUGAR COOKIES

1 cup granulated sugar
1 cup powdered sugar
1 cup margarine
1 cup oil
2 eggs
4-1/2 cups flour
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla

Combine sugars with margarine and oil and beat well. Add eggs and beat again. Add remaining ingredients, mixing well. Drop by small balls of dough on cookie sheet; flatten with a fork. Sprinkle with sugar. Bake at 375 degrees for 10-12 minutes.

Sherri Gehrt

APPLE-WALNUT DROP COOKIES

3 cups sifted all-purpose flour
1-1/2 tsp. baking soda
3/4 cup soft shortening
2 cups light brown sugar, packed
3/4 tsp. salt
1-1/2 tsp. ground cinnamon
1-1/2 tsp. ground cloves
3/4 tsp. ground nutmeg
2 eggs
1-1/2 cups chopped walnuts
1-1/2 cups finely chopped, unpared apple
1-1/2 cups dark raisins, chopped
1/3 cup apple juice or milk

Glaze:
2 cups powdered sugar
1-1/2 Tbsp. butter or margarine
1/2 tsp. salt
1/4 cup milk

Preheat oven to 400 degrees. Lightly grease several cookie sheets. Sift flour with baking soda. Mix shortening, brown sugar, salt, cinnamon, cloves, nutmeg, and eggs until well blended. Stir in half the flour mixture, then nuts, apple, and raisins. Blend in apple juice or milk, then remaining flour mixture.

Make glaze by combining all ingredients in a small bowl. Drop rounded tablespoons of dough onto cookie sheets, two inches apart. Bake 11-14 minutes or until done. While cookies are still hot, spread thinly with glaze. Decorate with bits of apple, if desired. Makes 3-1/2 to 4 dozen.

Mrs. Frieda Yee

BOURBON BALLS

2 cups currants
1 lb. vanilla wafers, crushed
2 Tbsp. cocoa
1/3 cup light corn syrup
2 cups pecans, ground
3 cups sifted powdered sugar
3/4 cup bourbon or rum
1-1/2 tsp. instant coffee powder
Granulated sugar

Combine all ingredients except granulated sugar and shape into 1-inch balls. Roll balls in sugar. Store in airtight containers, allowing one week to mellow. Makes about 7 dozen.

Katalin K. Winegard

RUM BALLS

1-1/2 cups crushed vanilla wafers
2 Tbsp. white corn syrup
2 Tbsp. cocoa
1/2 cup ground pecans
1/4 cup rum or bourbon
Powdered sugar

Thoroughly mix all ingredients, except powdered sugar. Mixture may be stiff at first, but continue mixing until all ingredients are moistened. Form into bite-size balls and roll in powdered sugar. Store in airtight container in refrigerator. Allow to mellow at least overnight before serving.

Sheila Cardinal

BROWNIE DROPS

8 oz. German Sweet Chocolate
1 tsp. butter
2 eggs
3/4 cup sugar
1/4 cup flour
1/4 tsp. baking powder
1/4 tsp. cinnamon
1/2 tsp. vanilla
1/8 tsp. salt
3/4 cup chopped pecans (optional)

Melt chocolate with butter in a double-boiler. Beat eggs with electric mixer, adding sugar slowly until thick, about 5-7 minutes. Blend in melted chocolate. Sift together flour, baking powder, cinnamon, and salt and add to mixture. Mix in vanilla and nuts. Drop onto a lightly greased cookie sheet. Bake at 350 degrees for 8-10 minutes.

Jane Fredericks

BUTTER COOKIES

2 eggs
1 cup butter
1 cup oil
1 cup powdered sugar
1 cup granulated sugar
1 tsp. vanilla
4 cups + 3 Tbsp. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cream of tartar

Cream eggs, butter, oil, sugars, and vanilla. In a separate bowl, mix dry ingredients together and add to creamed mixture. Drop by teaspoonfuls onto an ungreased cookie sheet. Bake at 350 degrees for 12 minutes. Makes 6 dozen cookies.

Barbara Gannon

BUTTERSCOTCH COOKIES

1/2 cup shortening
2 cups brown sugar
2 eggs, beaten
1 tsp. vanilla
4 cups sifted flour
1 tsp. soda
1/8 tsp. salt
1 tsp. cream of tartar

Cream shortening thoroughly. Add sugar gradually and cream until light and fluffy. Add the beaten eggs and vanilla; mix well. Resift flour with soda, salt, and cream of tartar 3 times. Add gradually to the creamed mixture. Form dough into a long roll, wrap in waxed paper and chill overnight. In the morning, slice 1/8" thick and bake on well-greased cookie sheets in a 350 degree oven for 10 minutes. Makes 12 dozen 2" cookies.

Aunt Edith Hutchings-Holden

CHOCOLATE CHIP PUDDING COOKIES

2-1/4 cups all-purpose flour
1 tsp. soda
1 cup softened margarine
3/4 cup brown sugar, firmly packed
1/4 cup granulated sugar
1 pkg. instant chocolate pudding mix
1 tsp. vanilla
2 eggs
1 pkg. (12 oz.) chocolate chips

Mix flour and soda in a separate bowl; set aside. Combine margarine, sugars, pudding mix, and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture until blended; batter will be stiff. Stir in chocolate chips. Drop by teaspoonfuls about 2" apart onto ungreased cookie sheets. Bake at 375 degrees for 8-10 minutes. Cookies stay soft.

Charleen Daws

CHRISTMAS COOKIES

1 cup butter
5 Tbsp. sugar
2 cups sifted flour
2 cups ground almonds
1 tsp. almond extract
Powdered sugar

Soften butter and cream until almost white. Add sugar gradually. Add flour gradually. Then add extract and almonds. Roll dough gently into small balls. Bake at 350 degrees on an ungreased sheet for 30 minutes or until light brown. When baked, roll cookies in powdered sugar. Place on paper towels until cool. Absolutely delicious.

May Horton

CHRISTMAS CRANBERRY COOKIES

1/2 cup butter
1 cup sugar
3/4 cup brown sugar
1 tsp. vanilla
1 egg, beaten
3 cups flour, sifted
1 tsp. baking powder
1/2 tsp. salt
1/4 tsp. baking soda
2 cups cranberries, chopped
1 Tbsp. orange peel, grated
1/3 cup milk

Cream butter, egg, sugars, and vanilla together. Add the rest of the ingredients, mixing well. Drop by teaspoonfuls on an ungreased cookie sheet. Bake at 375 degrees for 12-14 minutes. Makes 7-9 dozen.

Leslie Aschenbrenner

CREAM-FILLED CHOCOLATE COOKIE CAKES

1/2 cup margarine
1 cup sugar
1 egg
1 tsp. vanilla
1/2 cup cocoa
2 cups flour
1-1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1 cup milk
Filling:
1 cup powdered sugar
1/3 cup margarine
1/4 cup marshmallow creme
3/4 tsp. vanilla

Cream margarine and sugar until light and fluffy. Add egg, vanilla, and cocoa to creamed mixture and beat thoroughly. Combine dry ingredients and add alternately with milk in 3 parts. Drop scant tablespoonfuls onto greased cookie sheets, allowing 2" between each. Bake at 400 degrees for 8 minutes. Cool on cake racks.

Make cookie filling: Combine all filling ingredients and beat until smooth and fluffy. Spread filling on the flat sides of half the cakes. Press flat sides of remaining cakes on filling.

Chris Richardson

CRUNCHY NUT COOKIES

1 cup granulated sugar
1 cup brown sugar
1/2 cup softened margarine
2 eggs
1 tsp. vanilla
3 cups flour
1 tsp. soda
1/2 tsp. salt
1 cup chopped nuts

Mix sugars and margarines; add eggs and vanilla. Sift together flour, soda, and salt and add to sugar mixture; add nuts. Shape level tablespoonfuls of dough into balls. Place on ungreased cookie sheets. Flatten with a glass dipped in granulated sugar. Bake in 375 degree oven for 8-10 minutes. Makes 5 dozen very crunchy cookies.

Sharon K. Crocetti

DATE BALLS

1 cup butter or margarine
1 cup sugar
8 oz. chopped dates
1/4 tsp. salt
1-1/2 cup chopped pecans
2 cups Rice Krispies
1 tsp. vanilla
Powdered sugar

In a saucepan, melt margarine. Add sugar, salt, and dates. Cook, stirring, until smooth and thick. Remove from heat and stir in nuts, Rice Krispies, and vanilla. Stir well. Let cool and form into 1" balls. Roll in powdered sugar.

Patty Anderson

FUDGE COOKIES

2 cups sugar
4 Tbsp. cocoa
1/2 cup butter or margarine
1/2 cup milk
Dash salt
1 tsp. vanilla
3 cups uncooked oatmeal
1 cup chopped nuts, coconut, or a mixture (optional)

Mix sugar, cocoa, butter, and milk in a saucepan and bring to a boil. Continue to boil for 1-1/2 minutes. Remove from heat and add the remaining ingredients, mixing well. Drop by teaspoonfuls onto waxed paper. Let cool. One half cup of peanut butter may be substituted for the cocoa.

Betty Armacost

GRANDMA'S SUGAR COOKIES

2 cups sugar
1 cup butter
1 cup sour cream
2 eggs
1 tsp. salt
1 tsp. soda
1 Tbsp. vanilla
4 cups flour
1 tsp. baking powder
1/8 tsp. lemon extract

Cream sugar and butter together; add eggs, sour cream, and vanilla. Sift together salt, soda, flour and baking powder; add to previous mixture. Chill overnight or at least six hours. Roll out using the least amount of flour necessary to 1/4" thickness. Sprinkle with sugar and cut with cookie cutters. Bake at 350 degrees for 10-12 minutes. Use deep pan so the cookies will not get crispy and brown on the edges. Keep remaining dough cool while rolling out each batch.

Charleen Daws

GRANDPA'S DATE COOKIES

1/2 lb. dates, pitted, chopped
2 eggs, separated
1 cup sifted flour
1/2 cup sugar
1/4 tsp. cinnamon
1 cup walnuts, coarsely chopped
1/4 cup butter, room temperature
1/2 tsp. baking soda in a little water

Beat whites of eggs until stiff. In a separate bowl, combine sifted flour, cinnamon, and baking-soda water. In another bowl, cream butter and sugar until creamy. Add beaten yolks; fold in stiff egg whites. Add dry mixture, chopped dates and walnuts. Drop by teaspoonfuls on greased cookie sheet. Bake at 375 degrees until brown--about 8 minutes. Cool cookies 5 minutes on rack before serving.

Major (Ret.) Theodore C. Lee

HAZELNUT COOKIES

3 egg whites
1/2 tsp. cream of tartar
Pinch of salt
3/4 cup sugar
2 cups coarsely ground hazelnuts

In a bowl beat egg whites until foamy. Add cream of tartar and salt. Beat until soft peaks form. Add sugar gradually, beating constantly, until whites are stiff. Fold in nuts.

Lightly butter a waxed paper-lined baking sheet and dust with flour. Drop batter by tablespoonfuls, 1/2" apart, onto prepared sheet. Bake in a preheated 200-degree oven 1 hour and 15 minutes, until firm. Turn off oven; allow cookies to cool inside oven. Peel paper off cookies and store in an airtight container. Serve with fruit. Makes about 36 cookies.

Nancy Kurtz

LEMON WAFER COOKIES

1/3 cup shortening
1/3 cup brown sugar, firmly packed
1 egg
1 Tbsp. lemon juice
1-1/2 tsp. grated lemon rind
1/2 tsp. vanilla extract
1 cup all-purpose flour
1/4 tsp. baking soda
1/4 tsp. baking powder
3/4 cup crispy rice cereal

In a large bowl, cream shortening and gradually add sugar, beating until light and fluffy. Add egg, lemon juice, lemon rind, and vanilla. Beat well and set aside. In another bowl, combine flour, baking powder, baking soda and stir well. Gradually add to creamed mixture, beating well. Stir in cereal. Drop dough by heaping teaspoonfuls, 2" apart, onto ungreased cookie sheet. Bake at 375 degrees, 8 to 10 minutes. Remove from cookie sheets and cool on wire racks. Makes 32 cookies.

Katalin K. Winegard

MOLASSES COOKIES

Cookies:
1 cup shortening
1 egg
Pinch of salt
3-1/2 cups sifted bread flour
1 cup dark molasses
3 tsp. baking soda in 1/2 cup hot water
1 tsp. cinnamon
1/2 tsp. cloves

Anise Icing:
1 box powdered sugar
1/3 cup margarine
1/8 tsp. salt
1 tsp. anise extract
3-4 Tbsp. milk

Mix all the cookie ingredients together in a large bowl with an electric mixer. Drop by spoonfuls onto a cookie sheet and bake at 350 degrees for 7 minutes. Cool.

Mix the icing ingredients together, using just enough milk to make a spreading consistency. Frost cookies when cool. Makes 7 dozen.

Jana Cole

NEIMAN-MARCUS $250 COOKIES

2 cups butter
2 cups sugar
2 cups brown sugar
4 eggs
2 tsp. vanilla
5 cups oatmeal, blended
4 cups flour
1 tsp. salt
2 tsp. baking powder
2 tsp. baking soda
24 oz. chocolate chips
8 oz. Hershey bar, grated
3 cups chopped nuts

Cream butter and both sugars together. Add eggs and vanilla. Blend oatmeal in a blender to a fine powder. In a separate bowl, mix together the flour, oatmeal powder, salt, baking powder, baking soda, and add to creamed mixture. To this mixture now add the chips, grated Hershey bar, and nuts. Roll into balls and place 2" apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies. This recipe may be halved.

Mary Riley, Bev Brinkley, Marlene Byrnes

NO-ROLL SUGAR COOKIES

1-1/2 cups powdered sugar
1/4 cup white sugar
1 cup soft butter or margarine
1 egg, beaten
2-1/2 cups flour
1 tsp. vanilla
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar

Cream powdered sugar and butter together. Add egg. Mix in flour, soda, salt, and cream of tartar. Add vanilla. Roll into 2" balls and flatten with a glass coated on the bottom with white sugar. Bake at 400 degrees for 5-7 minutes.

Faith Fredericks

ORANGE COOKIES OR CAKE

1 cup margarine
1-1/2 cups sugar
2 eggs
1 cup buttermilk
1 tsp. soda
3 tsp. baking powder
4 cups sifted flour
Frosting:
1 box powdered sugar
Juice of 2 oranges
Grated rind of 2 oranges

Combine the cookie ingredients; mix well. This mixture may be dropped by teaspoonfuls to make cookies, divided equally between two 8" cake pans for a cake, made into cupcakes, or baked in a 9x13" pan for bars. Bake at 350 degrees: cookies for 10-15 minutes or until tops spring back when lightly touched; layers for 25-30 minutes or until test done with a pick; sheet cake for 35-40 minutes or until tests done. Combine the frosting ingredients and stir until spreading consistency. Frost cookies or cake when cool.

MaryAnn Jorgenson

OATMEAL CINNAMON DROPS

1 cup butter
2 cups sugar
2 eggs
1 Tbsp. molasses
2 tsp. pure vanilla
2 cups all-purpose flour
2 tsp. cinnamon
1-1/2 tsp. baking soda
1/2 tsp. salt
2 cups quick oats
2/3 cup raisins
1 cup chopped nuts
1/2 cup chocolate pieces

Cream together butter and sugar; add eggs, molasses, and vanilla. Combine flour, cinnamon, soda, and salt; gradually add to creamed mixture. Stir in oats, raisins, nuts, and chocolate pieces. Drop by teaspoonfuls on ungreased cookie sheets. Bake in 350-degree oven for 12 minutes or until light brown. Makes 6 dozen.

Joseph Armacost

PATRICK RYAN'S PUMPKIN COOKIES

1 cup butter or margarine
1 cup sugar
1 cup canned pumpkin
1 egg
1 tsp. baking soda
1 tsp. cinnamon
2 cups flour
1 cup chopped walnuts (optional)

Icing:
3 Tbsp. butter
2 tsp. milk
1/2 cup brown sugar
1 tsp. vanilla
1 cup powdered sugar

Preheat oven to 375 degrees. Cream together sugar, butter, pumpkin, and egg. Add flour, baking soda, cinnamon, and walnuts. Mix well. Drop on ungreased cookie sheets and bake 10-12 minutes. Cookies will be soft.

Icing: Combine butter, milk, and brown sugar in a pot and cook until smooth. After sugar is dissolved, remove from heat and cool 5 minutes. Add vanilla and powdered sugar. If too thick to spread, add 1 tsp. warm water. Spread on cooled cookies.

Notes: These cookies are a great hit with the young and the not-so-young. Plus, they do not crumble or make a mess.

Bede Redpath Ryan

PEANUT BUTTER BALLS

1 box powdered sugar
1 cup butter
1 cup graham cracker crumbs
1-1/4 cups peanut butter
12 oz. chocolate chips
1 small bar paraffin

Mix sugar, butter, crumbs, and peanut butter. Roll into small balls; chill. In a double boiler, melt chocolate and paraffin. Dip balls in chocolate and place on waxed paper.

Patty Anderson

PEANUT BUTTER DELIGHTS

1-1/2 cups crushed graham crackers (22 crackers)
1 lb. powdered sugar
1 cup margarine
1 cup peanut butter
8 oz. Hershey chocolate bar

In a large bowl, combine crackers and powdered sugar. Melt margarine and add peanut butter, blending well. Add the peanut butter mixture to the cracker mixture and mix well. Press firmly in flat rectangular pan. Melt chocolate bar and spread over mixture. Cool in refrigerator. Cut in squares or bars when chocolate has hardened.

Mary Lorber

PRALINE COOKIES

1/2 cup shortening
1/2 cup butter
2-1/2 cups brown sugar
2 eggs, beaten
2-1/2 cups flour
1/4 tsp. salt
1/2 tsp. soda
1 cup pecans, chopped

Cream shortening, butter, and sugar together. Add eggs and dry ingredients. Beat well; drop on lightly greased cookie sheet. Bake at 350 degrees for 12 minutes.

Jane Fredericks

RUSSIAN TEA CAKES

1 cup butter
1/2 cup powdered sugar
2-1/4 cups sifted flour
1/4 tsp. salt
1 tsp. vanilla
3/4 cup walnuts, chopped

Mix all ingrediens, except nuts, by hand. Add nuts after all is well mixed. Form into 1" balls on cookie sheet about an inch apart. Bake for 15 minutes at 390-400 degrees. While hot, shake in a bag of powdered sugar. If bottoms burn, cut off while hot with a knife.

Mrs. Walter F. Dillingham

PEPPERNUTS

1 cup sugar
1/3 cup water
1/3 cup sorghum (see note)
1/3 cup shortening
1/2 tsp. ground cinnamon
1/2 tsp. ground allspice
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
1/2 tsp. soda
1 Tbsp. plus 1 tsp. water
3-1/3 cups flour (about)

Combine and mix well the sugar, 1/3 cup water, sorghum, shortening, and spices. Dissolve the soda in the remaining water and add to the sugar mixture. Stir in the flour to make a very stiff dough. Chill 2-3 hours or longer.

Heat oven to 350-375 degrees. Lightly grease a cookie sheet, or use baking paper. Form cookies by pinching off a piece of dough the size of an egg and rolling it into a long pencil-thin rope. Cut the rope in pieces as long as they are thick. Place the cookies about 1/2" apart on the greased pan. As you do so, roll the cookies between your fingers to smooth the cut edges so that the cookies are more or less spherical. Bake about 15 minutes, or until the cookies have lightly browned. Remove to a waxed paper-covered rack to cool.

This makes about six cups of tiny cookies, which are great backpacking treats and wonderful Christmas surprises. They also don't break in the mail and keep extremely well, if tightly covered and well hidden.

Note: Sorghum is a grain product found in obscure places in the Midwest. You can substitute dark molasses, although my Aunt Marge says the final product lacks something. (Everyone has an Aunt Marge somewhere.) She used to send us tins of tiny cookies for Christmas, and we finally persuaded her to reveal the recipe. The original recipe was 3 times this amount, and hard to handle. You can make this amount in your food processor if you have one. Small hands used to playing with clay are possible labor sources, if you can keep the hand operators from eating the dough!

Another variation: For part of the flour I substituted ground hazelnuts (or sort of ground--I put them in the food processor with the sugar mixture). Then I got so wrapped up in how this would work that I forgot to add the cinnamon, and also the soda. It seems to be a very forgiving recipe! Good luck!

Alice Smith

SUGARPLUMS

1 pkg. (15 oz.) seedless raisins
1 pkg. (11 oz.) dried mixed fruit
1 pkg. (8 oz.) dried figs or pitted prunes
1-1/2 cups chopped walnuts
Sugar

Chop raisins, mixed fruit, figs or prunes and walnuts in a food grinder using coarse grind. Mix thoroughly. Shape mixture into 1" balls; roll in sugar. Place on waxed paper and let dry at room temperature 4 hours or overnight. Store tightly covered. If desired, roll in additional sugar just before serving. Makes 72--about 50 calories each.

Katalin K. Winegard

ALMOND TOFFEE SQUARES

1 cup margarine, softened
1 cup brown sugar
1 egg
1 tsp. vanilla
2 cups flour
1/4 tsp. salt
16 oz. German Sweet Chocolate, broken in squares
1/2 cup toasted, slivered almonds
1/2 cup toasted coconut

Heat oven to 350 degrees. Beat margarine, sugar, egg and vanilla. Mix in flour and salt. Press into greased 9x13" pan. Bake for 30 minutes. Remove from oven and immediately sprinkle with chocolate squares. Cover with foil; let stand 5 minutes or until chocolate is softened. Spread chocolate evenly over entire surface; sprinkle with almonds and coconut.

Patty Anderson

BROWNIES

1/2 cup margarine
1 cup sugar
4 eggs
1 cup flour
1 (1 lb.) can Hershey's chocolate syrup
1 tsp. vanilla
1/4 tsp. salt
1/2 cup nuts
Frosting:
1-1/2 cups sugar
6 Tbsp. butter
6 Tbsp. milk
1 cup chocolate chips, melted

For brownies: Beat margarine, sugar and eggs with electric mixer. Sift flour and salt together and add to mixer alternating with the chocolate syrup. Stir in the vanilla and fold in the nuts. Mix well and pour into greased 9x13"pan. Bake at 350 degrees for 25 minutes.

For frosting: Boil all ingredients 30 seconds and spread over cake or brownies.

Monica Fredericks

CARAMEL LAYERED BROWNIES

4 squares unsweetened chocolate
3/4 cup margarine
2 cups sugar
3 eggs
1 tsp. vanilla
1 cup flour
1 cup chocolate chips
1-1/2 cups chopped nuts
1 (14 oz.) pkg. caramels
1/3 cup evaporated milk

Heat oven to 350 degrees. Micorwave chocolate and margarine in a large bowl on high for 2 minutes. Stir until chocolate is completely melted. Stir sugar into melted chocolate mixture. Mix in eggs and vanilla until well blended. Stir in flour. Remove 1 cup of batter and set aside. Spread remaining batter in greased 9x13" pan. Sprinkle with chips and 1 cup of nuts.

Microwave caramels and milk in same bowl on high 4 minutes, stirring after 2 minutes. Stir until caramels are completely melted and smooth. Spoon over chips and nuts, spreading to edges. Gently spread reserved batter over caramel mixture. Sprinkle with the remaining 1/2 cup nuts.

Bake for 40 minutes. Do not overbake. Cool in pan.

Patty Anderson

CARAMEL BARS

12 oz. brown sugar
1-1/4 sticks butter
2 eggs
1-3/4 cups sifted flour
2 tsp. baking powder
1-1/2 cups pecans, chopped
2 tsp. vanilla
Powdered sugar

Melt the brown sugar and butter together in a double boiler. Let cool. Beat eggs lightly and add to sugar and butter. Sift flour and baking powder and add to the sugar and butter mixture. Add remaining ingredients. Bake in 350-degree oven about 30 minutes. Cut in sticks while warm. Sprinkle with powdered sugar.

Notes: This recipe is an old Army recipe given to me in 1930 by friends at Fort Sam Houston, Texas. It eats well, keeps well, and ships well.

Kathryn E. Walker

CHEESECAKE BARS

1 pkg. crescent rolls
24 oz. cream cheese
1-1/4 cups sour cream
1-1/2 cups sugar
5 eggs
2 tsp. vanilla

Press rolls in bottom of 9x13" pan. Beat cream cheese until well softened; add sour cream, sugar, eggs and vanilla. Pour over crust. Bake 40-45 minutes in a 325-degree oven. When cooled, cut into bars.

Mary Lorber

CHEWY WALNUT SQUARES

1 egg
1 cup brown sugar, packed
1 tsp. vanilla
1/2 cup all-purpose flour
1/4 tsp. baking soda
1/4 tsp. salt
1 cup coarsely chopped walnuts

Grease an 8" square pan. Stir together the egg, brown sugar, and vanilla. Quickly stir in flour, baking soda, and salt. Add walnuts. Spread in pan and bake at 350 degrees for 18-20 minutes. Cookies should be soft in center when taken from oven. Cool in pan; cut into 2" squares.

Katalin K. Winegard

CHOCOLATE CINNAMON BARS

2 cups sifted flour
1 tsp. baking powder
1-1/3 cups sugar
4 tsp. cinnamon
1/2 cup soft butter
1/2 cup shortening
2 eggs, one whole, one separated
2 (6 oz.) pkg. chocolate chips
1/2 cup chopped walnuts

Mix sifted flour, baking powder, and 1 cup sugar and 3 tsp. cinnamon by hand. Add butter, shortening, the whole egg and the egg yolk. Blend well. Handling like pie crust, spread evenly in 15x10x1" pan. Brush slightly beaten egg white over mixture and sprinkle with topping made of the remaining sugar and cinnamon, the chocolate chips, and the chopped walnuts. Bake at 350 degrees for 25 minutes. Cool and cut into squares.

E-5 Kerry S. Bundy

CHUNKY BROWNIES WITH A CRUST

1-1/4 cups unsifted flour
1/4 cup sugar
1/2 cup cold margarine/butter
1 (14 oz.) can sweetened condensed milk
1/4 cup unsweetened cocoa
1 egg
1 tsp. vanilla
1/2 tsp. baking powder
1 (8 oz.) bar milk chocolate candy, broken in small chunks
3/4 cup chopped nuts
Powdered sugar

Preheat oven to 350 degrees. In a medium bowl, combine 1 cup flour and the sugar. Cut in margarine until crumbly. Press firmly on bottom of a 9x13" pan. Bake 10-15 minutes. Meanwhile, in large mixer bowl, beat sweetened condensed milk, cocoa, egg, remaining 1/4 cup flour, vanilla, and baking powder. Stir in milk chocolate chunks and nuts. Spread over prepared crust. Bake 20 minutes or until center is set. Cool. Sprinkle with powdered sugar, if desired. Store tightly covered at room temperature. Makes 36 brownies.

Katalin K. Winegard

DOUBLE DELICIOUS COOKIE BARS

1/2 cup margarine
1-1/2 cup graham cracker crumbs
1 (14 oz.) can sweetened condensed milk
1 (12 oz.) pkg. chocolate chips
1 cup peanut butter chips

Preheat oven to 350 degrees (325 for glass dish). In a 9x13" pan, melt margarine in oven. Sprinkle crumbs evenly over melted margarine. Pour condensed milk evenly over crumbs. Top with peanut butter chips and 1 cup of the chocolate chips; press down firmly. Bake 20-30 minutes, or until light brown. Cool.

Melt remaining chocolate chips with 1-1/2 tsp. margarine. Drizzle over cooled pan. Cut into bars and store loosely covered at room temperature.

Erin Fredericks

ENGLISH TOFFEE COOKIES

1 cup butter or margarine
1 cup sugar
1 egg, separated
1 cup flour
1 tsp. cinnamon
1 cup chopped walnuts or pecans

Cream butter and sugar. Add egg yolk; mix until smooth. Combine flour and cinnamon and add to creamed mixture. Spread evenly in a greased 10x15" pan. Slightly beat the egg white and spread on top of cookie mixture. Sprinkle nuts evenly over cookie mixture, pressing into dough. Bake at 275 degrees for 1 hour. Cut into 1-1/2" squares while still hot. Cools into a delicious, crispy, candy-like cookie. Makes about 5 dozen.

CW4 Rosalino De Fiesta

LEMON SQUARES

1 Lemon Custard Angel Food cake mix
1 can lemon pie filling
Your favorite thin powdered sugar icing, made with lemon extract

Blend together well. Spread into an ungreased 10x15x1" pan. Bake 20-22 minutes at 350 degrees. Glaze with powdered sugar icing.

Charleen Daws

FUDGE BARS

4 oz. Baker's bitter chocolate
1-1/4 sticks butter
2 cups sugar
4 eggs, separated
1 cup flour
1 tsp. baking powder
Pinch of salt
2 Tbsp. vanilla
1-1/2 cups chopped nuts

Melt chocolate and butter together over hot water. Add sugar, then the 4 egg yolks, flour, baking powder, salt, vanilla and nuts. Beat egg whites until stiff and fold in last. Bake in 350-degree oven about 30 minutes. Cut in squares; sprinkle with powdered sugar.

Note: This recipe came from Fort Sam Houston about 1930.

Kathryn E. Walker

FUDGY NO-CHOLESTEROL BROWNIES

1/2 cup margarine
2/3 cup white sugar
2/3 cup brown sugar
1 cup flour
1/4 cup unsweetened cocoa
1/2 cup egg substitute
2 tsp. vanilla
1/2 cup walnuts, chopped

Preheat oven to 350 degrees. Melt margarine. In a large bowl combine melted margarine, sugars, flour, cocoa, egg substitute and vanilla. Beat well. Stir in walnuts. Coat an 8x8" baking pan with non-stick spray; spread batter evenly. Bake for 30 minutes or until firm when touched. Cool and cut into 2x1" bars. Makes 32. Each bar provides 90 calories; 4 grams fat; 0 cholesterol.

Gloriann Kramer

FUDGE-TOPPED BROWNIES

1 cup margarine or butter, melted
2 cups sugar
1 cup unsifted flour
2/3 cup cocoa
1/2 tsp. baking powder
2 eggs
1/2 cup milk
3 tsp. vanilla
1 cup walnuts, chopped
1 (12 oz.) pkg. semi-sweet chocolate chips
1 (14 oz.) can sweetened condensed milk

Preheat oven to 350 degrees. In large bowl, combine margarine, sugar, flour, cocoa, baking powder, eggs, milk and 1-1/2 tsp. vanilla; beat well. Stir in walnuts. Spread in greased 9x13" pan. Bake 40 minutes or until brownies pull away from sides of pan. Melt chips with sweetened condensed milk and remaining vanilla. Immediately spread over hot brownies. Cool. Chill. Cut into bars. Makes 36-40 brownies.

Anna E. Naigle

HELLO DOLLY!

1/2 stick margarine
1 cup crushed vanilla wafers
1 cup coconut
1 (8 oz.) pkg. chocolate chips
1 cup pecans, chopped
1 can sweetened condensed milk

Melt margarine and cool. Put in a 9x9" pan. Layer cookie crumbs, coconut, chocolate chips and pecans. Pour condensed milk over all. Bake at 325 degrees for 25-30 minutes. Refrigerate and then cut into squares.

Donna Jones, Mrs. Lee Alfred

KAHLUA BROWNIES

1 pkg. brownie mix
Kahlua
Chopped pecans

Using Kahlua in place of water, follow box directions, adding chopped nuts as desired. Best if made the day before.

Sherri Miller

LEMON BARS

1/2 cup margarine
1 cup sifted flour
1/4 cup sifted powdered sugar
2 eggs
1 cup sugar
1/4 tsp. salt
3 Tbsp. lemon juice
1/2 tsp. baking powder
2 Tbsp. flour

Mix together the margarine, 1 cup flour and powdered sugar; spread in an 8" pan, pushing mixture up the sides. Bake at 350 degrees for 20 minutes.

Beat eggs and add remaining ingredients at low speed. Mixture will be very thin. Pour into hot baked shell. Bake 30 minutes at 350 degrees. Cool and sprinkle with powdered sugar. Cut into squares while warm. Double recipe for a 9x13" pan.

Marge Koehl

LEMON BARS

1 pkg. lemon cake mix
1/3 cup butter or margarine
3 eggs
1 cup sugar
1/2 tsp. baking powder
1/4 tsp. salt
2 tsp. grated lemon peel
1/4 cup lemon juice
Powdered sugar, if desired

Heat oven to 350 degrees. Mix cake mix (dry) with butter and 1 egg until crumbly. Reserve 1 cup. Pat remaining mixture into ungreased 9x13" pan. Bake until light brown (15 minutes). Beat 2 eggs, sugar, baking powder, salt, lemon peel and lemon juice until light and foamy. Pour over hot layer. Sprinkle with reserved crumbly mixture. Bake about 15 minutes. Sprinkle with powdered sugar. Cut into bars.

Jane Fredericks

FROSTY STRAWBERRY SQUARES

Base:
1 cup sifted flour
1/4 cup brown sugar
1/2 cup chopped walnuts
1/2 cup butter or margarine, melted
Filling (see note for alternate ingredients):
2 egg whites
1 cup sugar
2 cups sliced fresh strawberries
2 Tbsp. lemon juice
1 cup whipping cream, whipped

Make base by mixing ingredients together and spreading evenly in shallow baking pan. Bake at 350 degrees for 20 minutes, stirring occasionally.

Make filling: Combine egg whites, sugar, berries, and lemon juice in large bowl of mixer. Beat at high speed to stiff peaks, about 10 minutes. Fold in whipped cream.

Complete dessert: Sprinkle 2/3 of the crumbs in a 9x13" pan; spoon beaten mixture over crumbs. Top with remaining crumbs. Freeze 6 hours or overnight.

Note: Use 1/2 carton of dessert whip in place of whipping cream. Use one 10-oz. pkg. of partially thawed frozen strawberries in place of fresh. Reduce sugar to 2/3 cup.

E-5 Kerry S. Bundy

MINT BROWNIES

Brownie base:
1 cup flour
1 cup sugar
1 (16 oz.) can chocolate flavored syrup
4 eggs
1/2 cup butter or margarine, softened
Mint cream:
2 cups sifted powdered sugar
1/2 cup butter or margarine
1 Tbsp. water
1/2 tsp. mint extract
3 drops green food coloring
Chocolate topping:
1 cup semi-sweet mint chocolate pieces
6 Tbsp. butter or margarine

Using an electric mixer, beat together the brownie base ingredients on low speed until mixed, then on high 1 minute. Pour into greased 9x13" pan; bake at 350 degrees for 30-35 minutes. Top springs back when lightly touched, but may still appear wet. Cool on rack.

Beat all mint cream ingredients together until smooth, and spread over the cooled brownies.

In a heavy saucepan mix the chocolate topping ingredients, and cook over low heat until melted. Pour slightly cooled topping over mint layer. Store in refrigerator. Garnish with two-toned chocolate mint curls.

Mary Lorber

PECAN SLICES

Crust:
1-1/4 cups flour
1/2 cup butter
1 egg yolk

Filling:
2 eggs, beaten
1-1/2 cups brown sugar
Pinch salt
1/2 cup grated coconut
1 cup chopped pecans
2 Tbsp. flour
1/2 tsp. baking powder
1 tsp. vanilla

Glaze:
2 cups powdered sugar
Lemon juice

Combine flour with butter or margarine and the egg yolk. Spread mixture in a 9x13" pan and bake in a moderate oven, 350 degrees, for 10 minutes. Combine the filling ingredients and spread on crust. Bake in a 350-degree oven for 25 minutes.

Make glaze by combining powdered sugar with enough lemon juice to reach good spreading consistency; spread over cooled pecan layer. Cut into about 48 1x2" bars.

Katalin K. Winegard

RHUBARB BARS

Filling:
3 cups fresh or frozen sliced rhubarb
2 Tbsp. corn starch
1-1/2 cups sugar
1/4 cup water

Crust:
1-1/2 cups flour
1-1/2 cups oatmeal
1 cup brown sugar
1/4 tsp. baking soda
1 cup shortening
1/2 cup chopped nuts

Make filling: Mix ingredients in a saucepan and cook until thick. Remove from heat and add vanilla. Cool.

Make crust: Mix ingredients until crumbly. Pat 3/4 of this mixture into bottom of a 9x13" pan. Pour cooled rhubarb mixture over crust mixture. Sprinkle with remaining crust mixture. Bake 30 minutes at 375 degrees. Let cool and cut into bars.

Gladys Lindberg

SANDY'S CHOCOLATE, CHOCOLATE BROWNIES

4 oz. unsweetened chocolate
2 cubes butter, cut in chunks
4 eggs
2 cups sugar
1-1/3 cups flour, sifted
1 tsp. vanilla
1 pkg. milk chocolate chips

Spray a 9x13" baking pan with cooking spray. Melt the chocolate squares and butter in top of a double boiler. Cool only slightly. Beat sugar and eggs until creamy and lemon colored. Add chocolate mixture and mix just until blended. Slowly add sifted flour and blend well, but do not beat. Add vanilla and milk chocolate chips.

Bake at 325 degrees (if using glass dish) or 350 degrees (if using a metal pan) for 35 minutes, or until a toothpick comes out "almost" dry. Be careful not to burn edges. Cool and cut into squares of any size. The brownies should be creamy, very chocolately, and irresistable!

Country Meadow Inn

SINFULLY RICH BROWNIES

4 oz. unsweetened chocolate
1 cup butter
4 eggs
2 cups granulated sugar
1 Tbsp. vanilla
1/4 tsp. salt
1 cup flour
Chocolate Marshmallow

Preheat oven to 350 degrees. Grease a 9x13" baking pan. In a large saucepan or double boiler, combine chocolate and butter. Heat over low heat until melted and smooth, stirring occasionally. Remove from heat. Beat in eggs, granulated sugar, vanilla and salt until thoroughly blended. Stir in flour, blending well. Spread evenly in bottom of greased pan and bake 25-30 minutes. Cool in pan.

Frosting:
4 oz. unsweetened chocolate
1 cup butter
2 eggs
1 Tbsp. vanilla
1 box powdered sugar
4 cups miniature marshmallows

To make frosting, combine chocolate and butter in saucepan or double boiler. Heat over low heat until melted and smooth, stirring occasionally. Remove from heat. Add eggs, vanilla, and powdered sugar, beating until smooth. Stir in marshmallows.

While frosting is slightly warm, spread on cooled brownies. Refrigerate several hours or overnight. Cut chilled brownies in bars and store in refrigerator.

Nancy Roberts

TURTLE BROWNIES

14 oz. pkg. light caramels (50)
1/3 cup evaporated milk
1 pkg. German chocolate cake mix (with pudding)
3/4 cup butter or margarine, melted
1/3 cup evaporated milk
1 cup chopped nuts
6 oz. pkg. semi-sweet chocolate chips

Preheat oven to 350 degrees. Grease a 9x13" pan. Combine caramels and milk and cook over low heat until melted. Keep warm. Combine remaining ingredients (except chocolate chips), stirring by hand until dough holds together.

Press half the dough into pan; reserve the rest for topping. Bake crust for 10 minutes. Sprinkle chocolate chips over baked crust and spread caramel mixture over chips. Crumble reserved dough over carmel. Bake 25-30 minutes. Cool completely. Makes about 3 dozen bars.

Notes: This makes a very rich bar--more like candy than cookies.

Jane Fredericks

YUMMY SQUARES

Mixture 1:
1/2 cup butter
1 cup sugar
2 egg yolks
1 tsp. vanilla
1-1/2 cups flour
1/2 tsp. salt
1 tsp. baking powder

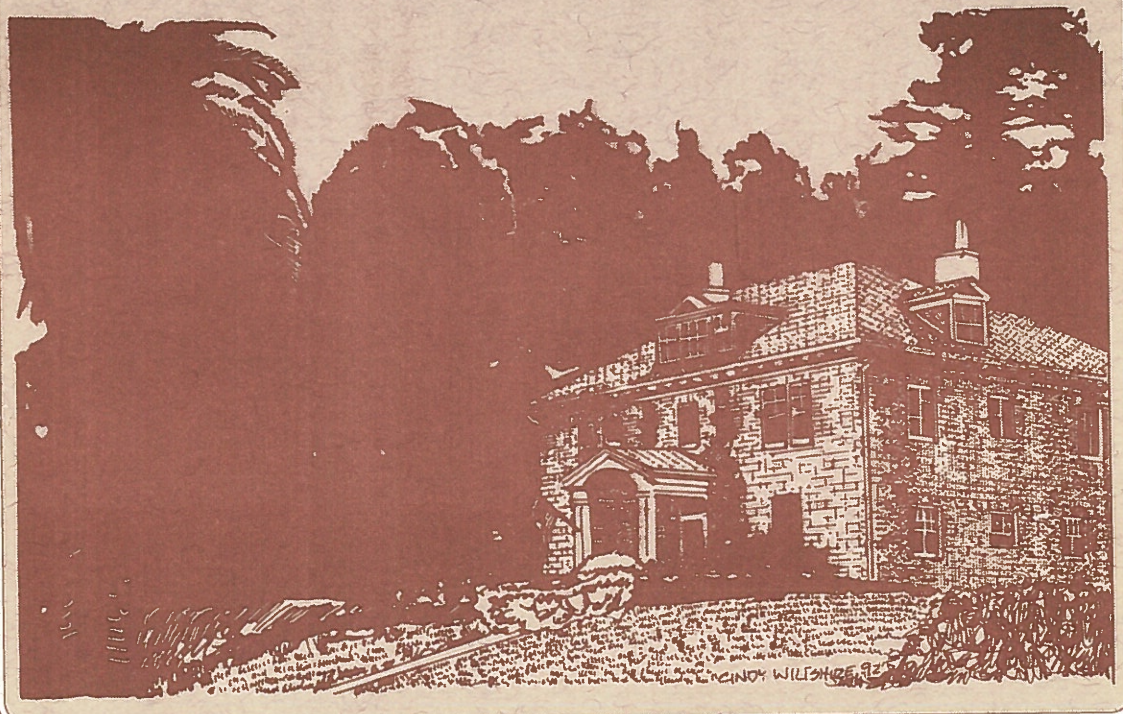
Mixture 2:
2 egg whites
1 Tbsp. cold water
1 cup brown sugar
1 cup finely chopped pecans

Mix all ingredients in Mixture 1 together in order given. Spread in greased 9x13" pan.

Beat egg whites and cold water until stiff. Add sugar and nuts. Spread over Mixture 1. Bake 25 minutes at 300 degrees. Cut when cool (not hot or cold).

Lt. Colonel Tom Damron

International Favorites



BUILDING 1337

This distinctive red-brick structure is one of several examples of "Colonial Revival" style architecture found on the Presidio and Fort Winfield Scott. Built in 1915 for $12,000, it was designated family housing for the Coast Artillery garrison of Fort Winfield Scott. It served for many years as the family quarters of commanders of either the Coast Artillery Regiment or the Harbor Defense; since World War II, it has alternately housed the Reserve Corps Commander, the Sixth U.S. Army Chief of Staff, and the Deputy Commander of the Sixth U.S. Army.

It is a three-story, block-formatted building with dormers on the third floor. Masonry walls are of red brick in common bond, and the foundation is concrete slab. The building contains classical-derived architectural elements of Georgian and Federal architectural styles, particularly in the front portico and front dormer windows.

The design of this house continues the architectural character of many of the large red-brick residential buildings built in the 1910-1915 period on both the Presidio and Fort Winfield Scott.

INTERNATIONAL FAVORITES

One of the best aspects of military life is travel--especially travel to foreign countries. For many military members and their spouses, life in another country is looked on as a great opportunity to not only sample local cuisine, but also to learn how to cook it. In this section we've assembled our favorite recipes from around the globe.

BOHEMIA HOLSKA

1-1/2 sticks oleo or butter
1 qt. milk
1 cup sugar
2 tsp. salt (omit if using oleo)
2 Tbsp. cinnamon
2 eggs
2 pkg. yeast
6-1/2 cups flour
1 cup pecans or walnuts
Raisins (optional)
Nutmeg (optional)

Heat oleo and milk together until luke warm. Add sugar, salt, cinnamon, eggs and yeast. Next, add flour (enough to make a stiff dough), pecans and raisins. Knead. Make 3 long pieces and braid. Cut in loaf lengths and place in loaf pans. Let rise until doubled in size. Bake in 400-degree oven for 30 minutes or until done.

Martin Wanecek

BRAZILIAN PLAIN BLACK BEANS (FEIJAO PRETO SIMPLES)

1 lb. black beans
1 Tbsp. bacon fat
1 grated onion
1 crushed garlic clove
1 tsp. salt
Black pepper

Wash beans and soak in cold, clear water overnight. In the morning, drain and cover with cold water. Simmer until beans are tender--1 to 3 hours, depending on bean quality. A pressure cooked may also be used. When beans are tender, remove from heat.

Melt bacon fat in skillet. Add onion and garlic and saute. With a large ladle, move some cooked beans in liquid to skillet with onion and garlic. Mash beans with bottom of ladle. Add more liquid from beans and bring to a boil. Season with salt and pepper. Pour contents of skillet in with beans and simmer at least 30 minutes. Correct seasoning and cook until consistency of a medium white sauce. Serve with manioc meal.

Note: In Brazil, as in many Latin countries, black beans and rice are the main staple--eaten daily!

Jill Phernambucq

BRAZILIAN RICE (ARROZ BRASILEIRO)

2 cups uncooked rice
3 Tbsp. shortening
1 onion, thinly sliced
1 tomato, peeled and chopped or 2 Tbsp. tomato sauce
2 cups boiling water
1 tsp. salt

Melt shortening in medium skillet (use oil, lard, margarine or bacon fat--NOT butter). Fry rice with onion, stirring gently with wooden spoon until mixture has a swishing sound--about 10 minutes over a low flame.

Add tomato, stir once or twice, and remove from heat. Pour boiling water mixed with salt over fried rice. (Be careful, as mixture will splatter.) Stir once or twice, return to heat, and bring to a boil. When it boils, cover and reduce heat to very low. Cook 20-25 minutes or until all water has evaporated.

Taste 1-2 grains of rice. If not completely cooked, add an additional 1/4 cup boiling water. Do not stir. When rice is done, remove from heat. Uncover, allowing some steam to evaporate. Place in serving dish or press in a warm mold and unmold on platter. When properly made, each grain falls separately from the spoon. Makes about 6 cups.

Jill Phernambucq

BRAZILIAN AVOCADO CREAM (CREME DE ABACATE)

3 ripe avocados
1 Tbsp. lemon juice
3/4 cup sugar
1/4 tsp. salt
1-1/2 cups milk
2 oz. port wine

Peel avocados. Remove seeds and cover with lemon juice and sugar. Let stand 5-10 minutes. Add salt and put through blender with milk (or mash with milk and press through a coarse sieve). Beat in the wine and chill. Makes about 1 qt.

Jill Phernambucq

BRAZILIAN AVOCADO PUDDING (PUDIM DE ABACATE)

2 egg whites
2 Tbsp. sugar
1/4 tsp. salt

Prepare avocado cream above. Then, make meringue with 2 egg whites, sugar and salt. Turn avocado cream into baking dish, cover with meringue, and bake in preheated 350-degree oven until meringue is delicately brown--about 10-15 minutes. Serve chilled.

Jill Phernambucq

CHINESE TOM YUM GUNG (HOT & SOUR SOUP)

2 qt. chicken broth
1 stalk fresh lemon grass, thinly sliced
4 Kaffir lime leaves (optional)
3 slices fresh galanga (ginger)
2 Tbsp. Nam Pla (fish sauce)
1 Tbsp. tamarind pulp (fresh, dried or prepared)
1 tsp. chili paste or sauce (optional)
1 can Chinese straw mushrooms (or just Chinese mushrooms)
2 squares firm Tofu, cut in small cubes
1/2 lb. shrimp or 1 chicken breast or 1/2 lb. pork, cubed
1 stalk green onion, thinly sliced
Garnish: Chinese coriander leaves

Bring broth to a boil. Add lemon grass, galanga, and lime leaves. Simmer 10 minutes to draw out flavors. Strain if desired. Add fish sauce, tamarind, chili paste, mushrooms and tofu. Simmer 2 minutes. Bring broth back to a boil and add shrimp, chicken or pork and green onion. Simmer 5 minutes. Garnish with coriander leaves and serve hot.

Emily Bronstein

CHINESE EGGPLANT SALAD

1 medium American eggplant (3-4 Oriental eggplants)
2 Tbsp. soy sauce
1 Tbsp. white vinegar
1/2 Tbsp. minced ginger
1/2 Tbsp. minced fresh garlic
1/2 Tbsp. hot pepper oil (see recipe next page)
1/2 Tbsp. sesame oil
1 Tbsp. minced scallions
1 Tbsp. finely minced Chinese parsley
Pinch of salt

Slice eggplant lengthwise and steam until fork-tender. Remove from steam and set aside to chill. When completely cooled, shred eggplant in very thin strips and place on serving plate. Mix remaining ingredients in a bowl. Stir to mix well. Pour this sauce over eggplant, and sprinkle with sesame oil, minced scallions and Chinese parsley (if any is left) just before serving.

Henry Chung (Hunan Restaurant)

PEPPER OIL (FOR EGGPLANT SALAD)

2 cups oil
1 cup crushed red hot pepper

Heat oil until smoking hot. Place crushed red hot pepper in a strainer. Turn heat under oil to simmer and dip the strainer in oil. Shake the strainer, with pepper in it, until oil turns orange. Place oil in a jar; cap tightly.

Henry Chung (Hunan Restaurant)

CHEINGMAI PINEAPPLE CHICKEN

2 medium pineapples
2 Tbsp. peanut or salad oil
1 cup minced onion
2 cloves minced garlic
4 cups white rice, cooked
1/2 tsp. curry powder
1/2 tsp. minced or powdered ginger
1 tsp. salt
4 chicken breasts, boned and skinned
4 tsp. honey
4 tsp. sesame seeds

On the day before, cut pineapples in half lengthwise. Discard hard core and remove meat (reserve for later use in Chinese chicken salad). Put oil in skillet and saute onion and garlic until golden. Toss rice with curry powder and ginger. Add rice mixture to onions and garlic with 3/4 tsp. salt. Toss. Refrigerate.

About 1 hour and 15 minutes before serving, heat oven to 350 degrees. Fill pineapple halves with rice mixture. Set boneless chicken breast on each pineapple half and sprinkle each half with 1/4 tsp. salt. Place in roasting pan, add 1/2" of water, and bake pineapple for @ 45 minutes. Spread with honey and sprinkle with sesame seeds. Bake an additional 15 minutes or until chicken is tender.

Serve with vegetable of your choice and a well-chilled Chablis. Serves 4 with hearty appetites or can be divided to serve 8.

Colonel (Ret.) James D. Holland

CHICKEN PAPRIKASH (CROATIAN)

2 tsp. oil
4 chicken breasts, halved, boned, and split
1 small onion, thinly sliced
1 carrot, thinly sliced
1/4 cup celery, sliced
1 tsp. sweet paprika
1 tsp. flour
2/3 cup chicken broth
1/3 cup sour cream
Salt and pepper to taste

Heat oil and brown chicken breasts--3 minutes per side. Remove from skillet. Saute onion, carrots and celery for 3 minutes. Sprinkle with paprika and flour, stirring for 1 minute. Add chicken broth and stir with wire whisk until smooth. Cover and simmer 10 minutes. Add sour cream and season with salt and pepper. Cook, uncovered, 1-2 minutes or until sour cream is hot. Do not let sauce boil. Serve with rice or wide noodles. Serves 4.

Michelle Sheraskey

DANISH GRAVLOX

3-1/2 lb. fresh salmon, cleaned and scaled
1 large bunch dill
1/4 cup salt (preferably rock salt)
1/2 cup sugar
2 Tbsp. white peppercorns, crushed

Place fish skin-side down in a stainless steel pan. Place dill on top of fish. In a separate bowl combine salt, sugar and peppercorns. Sprinkle over dill and refrigerate 48 hours. Turn fish every 12 hours. When gravlox is finished, remove from marinade, scraping away the dill and seasonings. Place salmon skin-side down on a carving board and slice very thinly on the diagonal, detaching skin from each slice. Serve with sliced baguette and an assortment of chopped eggs, parsley, onion and capers.

Sue Luppert

DANISH APPLE CRISP

1/2 cup water
3/4 cup sugar
2 lb. cooking apples
1/4 tsp. vanilla extract
2 cups coarse dry bread crumbs
3 Tbsp. chopped almonds, blanched
3 Tbsp. sugar
1/2 cup butter
1 cup heavy cream, whipped
Red currant jelly or strawberry jam

In a saucepan, cook water with sugar for about 3 minutes. Drop peeled, cored, thinly sliced apples in the syrup. Cook over low heat until tender. Stir in vanilla and let apples cool.

In a saucepan, saute bread crumbs, almonds and sugar in butter over low heat, stirring constantly, until crisp and golden brown. Cool. To serve, alternate layers of bread-crumb mixture and stewed apples in a glass bowl. Spoon 1 cup heavy cream, whipped, into mounds on apple crisp and dot with red currant jelly or strawberry jam.

Katalin K. Winegard

SPETZLA (GERMAN NOODLES)

4 cups flour
5-6 eggs
Water
Salt

Mix flour, eggs and salt together. Add water to make a stiff mixture. Roll dough out and cut in small strips. Boil strips for about 3 minutes. Scoop out strips and place in a warm-water rinse. Repeat with the rest of the noodles.

Luise Wanecke

ENGLISH TRIFLE

8 trifle sponges or lady fingers
6 Tbsp. raspberry or strawberry jam
5/8 cup sherry
6 oz. macaroons
2-1/2 cups milk
4 Tbsp. sugar
1 cup heavy cream
Candied cherries, angelica, almonds

Cut trifle sponges in half and spread with jam. Sandwich together and cut in cubes. Arrange in bottom of a glass dish. Break up macaroons and spread over the top. Pour sherry over macaroons, cover with plastic wrap, and let stand for an hour or so.

Meanwhile, put milk in saucepan and bring gently to just below boiling. Beat egg yolks with sugar and pour into milk, whisking constantly. Transfer the custard to a clean pan and cook very gently, over low heat, stirring constantly until custard thickens. Remove from heat and cool a little before pouring over trifle. Refrigerate overnight.

Whip cream until thick but not stiff and pile it on top of the custard. Decorate with cherries, angelica and almonds.

Alice Smith

PEPPER STEAK, FRENCH STYLE

4-5 lb. round steak
3/4 cup flour
1/4 cup cooking oil
2 bay leaves
10 whole peppercorns
2 garlic cloves, minced
3 large green peppers
3 large onions
1 lb. mushrooms, sliced
2 cups red wine (Burgundy)
1/4 cup tomato puree
1 tsp. dry tarragon
1 tsp. chopped parsley
Cornstarch
Salt and pepper to taste

Remove fat from meat and cut in strips 1/2" thick and 2" long. Dredge meat in flour and saute in small batches in hot oil in heavy skillet. Set aside.

Cut green peppers and onions in 1/2 x 2" strips. Saute bay leaves, peppercorns and garlic. Add vegetables and cook, covered, just until softened. Remove vegetables, leaving juices. Return meat to pot and add wine, tomato puree, tarragon and parsley. Cover and bake at 275 degrees until meat is nearly tender. Add vegetables and finish cooking. Total cooking time will be 1-1/2 to 2 hours; vegetables should not be overdone.

Skim off fat and mix with cornstarch until smooth. Stir into meat mixture and simmer until slightly thickened--about 10 minutes.

Notes: I got this recipe from my French-born chef father-in-law. He doesn't write recipes, so I watched and wrote this one down. It's great with rice and a green salad.

Anne Yankoupe

KARTOFFEL SUPPE (GERMAN)

2 cups diced raw potatoes
1 small onion or leek
4 cups water
1/2 tsp. salt
1/2 cup bread cubes
2 Tbsp. butter
2 Tbsp. cream
Pinch of pepper

Cook potatoes and onions in salted water until tender. Force through a sieve and return to stove. Brown bread cubes in butter and pour into boiling soup. Remove from stove, add cream and pepper, and serve.

Jane Fredericks

WIENER SCHNITZEL (VIENNA STYLE VEAL CUTLETS)

4 veal cutlets
Lemon juice
Salt
All-purpose flour
1 egg
3 Tbsp. water
Fine dry bread crumbs
Butter or margarine
4 lemon slices

Pound cutlets, lightly clipping edges to prevent curling during cooking. Sprinkle each with lemon juice and salt. Coat with flour. In small, shallow bowl, mix egg and water. Dip cutlets in egg mixture, then coat with bread crumbs. Melt butter in a medium skillet and fry cutlets until golden brown. Garnish with lemon slices and serve immediately.

Bev Brinkley

KRAUTER FORELLEN IN FOLIE (GERMAN RECIPE FOR BAKED HERBED TROUT IN FOIL)

4 fresh trout, gutted and cleaned
1/2 cup white wine vinegar
Salt
Chopped fresh parsley
Chopped fresh dill
1/8 cup white wine

Butter 4 large pieces of foil and set aside. Place trout in shallow baking dish. Heat vinegar to boiling and pour over trout. Let stand, uncovered, for 10 minutes. Preheat oven to 400 degrees. Drain fish. Place each on a piece of foil. Lightly salt inside of trout and fill with parsley and dill. Sprinkle with wine. Fold foil around each fish, making air-tight packets. Place packets on baking sheet in middle of oven and bake 15-20 minutes.

To serve, fold foil back and top with lemon slices. Serve with German potato salad, green beans, and fresh bread.

Bev Brinkley

KARTOFFEL SALAT (GERMAN POTATO SALAD)

1-3/4 lb. small new potatoes
1/4 cup vegetable oil
1/4 cup vinegar white wine
1 tsp. sugar
1/2 cup hot stock or bouillon
3 Tbsp. finely chopped onion
Salt and pepper
1 tsp. prepared mustard
1 Tbsp. finely chopped chives
1/4 cup crumbled, crisply cooked bacon

In a large saucepan, boil unpeeled potatoes until tender but firm. Drain, peel and thinly slice. Place potatoes in a large bowl. In a small bowl, mix oil, vinegar, sugar, stock and spices. Pour over potatoes and stir gently. Sprinkle with bacon crisps.

Goes well with schnitzel or fish. Serves 4-6.

Bev Brinkley

CREME OF WINE CAKE

Dough:
1-2/3 cups flour
7 oz. butter
2 egg yolks
4-1/2 Tbsp. sugar
2 Tbsp. wine brandy or cognac

Filling:
2 egg yolks
5 Tbsp. sugar
5 fl. oz. white wine (not too dry)
1-1/2 tbsp. unflavored gelatin
2 egg whites
1-1/4 cups rich cream
1/2 lb. white grapes
1 Tbsp. apricot jam
1-1/2 oz. sliced almonds
1 Tbsp. butter

Mix and knead ingredients for dough. Grease springform pan and cover bottom and sides with dough. Put in refrigerator for 20 minutes. Bake in oven about 20 minutes at 350 degrees. Allow to cool.

Filling: In bowl, beat egg yolks and 2 Tbsp. water until foamy. Stir in sugar and wine. In small saucepan, stir gelatin in 4 Tbsp. cold water until smooth; let stand 10 minutes then heat (do not boil) until liquid is clear. Allow to cool some before stirring into egg mixture.

Beat egg whites and cream until stiff; fold into solidifying egg and gelatin mixture. Pour creme into pie crust and decorate with pitted half-grapes. Chill. Remove from springform and spread jam around edge. Roast almond slices in butter and stick on jam.
Note: This recipe is from the Palatinate region of Germany.

Alice Smith

THREE CAKES IN ONE FROM GERMANY

Basic dough:
200 grams butter or margarine
200 grams sugar
400 grams flour
2 tsp. baking powder
1/8 liter milk
3 eggs
Grated lemon peel

Cream butter and sugar together until smooth. Add eggs. Blend well. Mix in baking powder, lemon peel and milk. Bake in greased and floured fluted tube pan at 350 degrees for about 1 hour. Cake is done when a toothpick inserted in the middle comes out clean.

To use basic dough recipe to make a Marble cake, mix together 2 Tbsp. cocoa and 1 Tbsp. sugar and blend through dough lightly right before pouring into fluted tube pan.

To make an Apple cake, add 5 green apples, cored, peeled and cubed along with 2 Tbsp. sugar and 1 Tbsp. cinnamon, blending well, right before pouring cake batter into fluted pan.

To make an Orange cake, add fresh juice of one orange right before pouring into fluted pan. After baking, pour 3 Tbsp. orange-flavored liqueur over the top of the hot cake.

Barbara Meyer-Kielmann

MUTTI'S GERMAN CHEESECAKE

Crust:
2 cups graham cracker crumbs
3/4 stick margarine, melted
3 Tbsp. sugar

Filling:
16 oz. sour cream
8 oz. cream cheese
6 eggs, separated
1-1/2 cups sugar
1 tsp. vanilla or 1 pkg. vanilla zucker
1 lemon rind (grated) and juice
1/4 cup flour

Mix crust ingredients. Press into the bottom of a 10-inch springform pan and put in the freezer while mixing filling. Preheat oven to 350 degrees. Beat egg whites until stiff, and put into the refrigerator until needed. Beat sour cream, cheese and sugar until creamy. Add egg yolks slowly, beating well. Add vanilla, lemon rind and juice, and flour. Beat until mixed. Fold in egg whites. Pour into springform pan. Bake 1 hour at 350 degrees. Turn off oven and let stand in the oven with door closed for 1 hour. Cool, then loosen sides and remove outer ring. Chill well. Top with cherry or blueberry pie filling if desired. Best if chilled 24 hours.

Bev Brinkley

ANTLER BUTTON COOKIES FROM GERMANY

4-1/2 oz. butter (125 grams)
4-1/2 Tbsp. sugar (70 grams)
Dash of salt
1 Tbsp. vanilla sugar
5-1/2 oz. flour (150 grams), or 1 cup plus 1-1/2 Tbsp. unsifted flour
2 oz. cornstarch (50 grams), or 5 Tbsp.
1 egg white
2 oz. almonds (50 grams)
1 Tbsp. brown sugar

In a small saucepan, heat without browning the butter, then allow it to harden in a bowl. Add the sugar, salt, and vanilla sugar; beat until the mixture is white and foamy. Sift together the flour and cornstarch and beat into the sugar mixture. Knead and shape a log abut 1-1/2" in diameter. Chill. Brush with egg white. Coarsely chop the unblanched almonds and mix with the brown sugar. Roll the log in the mixture and pat, so that it covers the log. Wrap in foil, and refrigerate until hardened. Cut slices 1/4" thick and place on ungreased foil; rechill, then bake at 375 degrees for 12 minutes or until light yellow.

Alice Smith

GERMAN GULASCH SOUP

2 lb. beef, cubed
1/2 cup butter or oil
2-3 onions, diced
2 green peppers
2 red peppers
3-4 tomatoes, skinned
1 clove garlic
1 Tbsp. soft paprika
1 Tbsp. hot paprika
Dash salt, pepper, thyme
1/2 tsp. margoram
1/2 tsp. caraway seeds
1-2 Tbsp. flour
Worcestershire sauce
1-2 Tbsp. tomato paste
6 cups beef broth
1-1/2 cups red wine
2 Tbsp. heavy cream

Melt butter and saute onions until yellow in color. Mix in both paprikas and stir well. Add cubed meat and stir frequently to prevent burning. Add salt, pepper, thyme, caraway seeds, garlic and marjoram. Sprinkle with flour. Add peppers, tomatoes and tomato paste. Mix well and add hot beef broth. Bring to a boil, then simmer for 1-1/2 hours. Just before serving add wine, cream, and Worcestershire.

During the last 10 minutes of simmering, you can add 3-4 boiled, peeled, cubed potatoes, if desired. Serve with toasted bread.

Jane Fredericks

MOUSSAKA FROM GREECE

4-5 aubergines (eggplants)
500 grams (18 oz.) minced lamb, beef, or a mixture
1 teacup olive oil (@ 3/4 cup)
2 onions, finely chopped
1 bay leaf
1 clove garlic, minced
Oil for frying
1/2 teacup grated Parmesan
Flour
3 teacups Bechamel sauce (recipe follows)

Heat the cup of oil in a pot and saute the chopped onions. Add the minced meat and continue to saute for another 10 minutes. Next, add the tomatoes, the garlic, the bay leaf and the salt and pepper and allow the mixture to boil for approximately 1 hour.

In the meantime, wash the aubergines and trim off the stems. Then slice them crosswise and let them soak in salted water for about an hour, to remove the bitter juices. Drain the aubergine slices, coat them with flour and fry them in very hot oil. In a pan, place a layer of aubergine slices, salt and pepper, and a layer of the minced meat mixture (drained of excess liquid). Add another layer of aubergines and minced meat. Finally, pour the bechamel sauce (medium consistency) over the last layer. Sprinkle with grated cheese and bake at a high temperature (425 degrees) for approximately 20-25 minutes. Take out the moussaka and cut it in squares. Serve hot!

Alice Smith

BECHAMEL SAUCE FOR MOUSSAKA

1 teacup flour
2 teacups milk
1 teacup refined oil
2 eggs
1 teacup Kefalotyri or Parmesan cheese, grated
Salt and pepper
Grated nutmeg

Pour oil in pot. Stir in the flour, mixing well with the oil over medium heat for 5 minutes. Add the warmed milk, whisking constantly with an egg beater. Beat the eggs separately; add them to the previous mixture along with the salt, pepper and nutmeg; cook about 5 minutes, stirring all the time. Finally, add the grated cheese. If the sauce is too thick, add a small amount of milk. This sauce is poured over "pastitsio" and "moussaka".

Notes: These recipes are pretty much straight out of a cookbook bought in Greece. I think the teacup measure is approximately 3/4 cup. When I made the moussaka, I felt that more meat was needed, and used only 3 of the eggplants (medium size). I may have gotten lazy and used a small can of tomatoes instead of the fresh! I shared this dish with a friend who was moving, and her family loved it, and asked for the recipe several times, even after I had passed it on! NOT low calorie, but wonderful.

Alice Smith

AVGOLEMONO, A SOUP FROM GREECE

8 cups rich chicken stock
1/2 cup vermicelli (broken in short pieces)
3 eggs
Juice of 4 lemons
1/2 tsp. salt
Freshly ground pepper

Boil broth and add vermicelli; simmer for 15 minutes. Beat eggs until frothy. Slowly add lemon juice, beating constantly. Add 2 cups broth/vermicelli slowly to the egg mixture, 1 Tbsp. at a time, to keep the eggs from lumping, beating constantly. Remove remaining broth/vermicelli from heat and beat into mixture. Add seasonings and serve.

Sue Luppert

LAMB SHISH KEBAB FROM GREECE

1 bottle Greek white wine
1 tsp. oregano
1/2 tsp. thyme
1/2 tsp. black pepper
1 cup water
1 cup virgin olive oil
4 cloves fresh garlic, sliced
1 medium white onion, chopped
2 lb. lamb, cut in 1" cubes
4 bay leaves

In a glass bowl, combine the lamb cubes, onions, thyme, oregano, garlic, salt, pepper, olive oil, bay leaves, 2-1/2 cups wine and water. If liquid does not cover lamb, add wine to cover. Refrigerate overnight.

Place lamb cubes on shish kebab skewers; grill over barbecue coals. Add cherry tomatoes or baby onions on skewers as a garnish, if desired.

Athena Haley

DUTCH LETTERS FROM HOLLAND

2 cups butter
4 cups flour
1 cup water

Almond filling:
1 lb. almond paste
2 cups sugar
3 eggs
1 tsp. vanilla

Garnish:
1 egg white, beaten
Sugar

Combine the butter and flour. Stir in the water and mix well. Chill overnight or longer.

Beat almond paste until smooth. Add sugar, eggs, and vanilla. Mix well and chill.

When ready to bake, divide dough and filling into 14 equal parts. Roll each section of dough into a 4x14" strip. Take a portion of filling and spread down center of dough. Fold over each side and pinch ends. Repeat. You may form the rolled strips into letters or just place the strips on a greased cookie sheet with the seams down. Brush with the egg white and sprinkle with sugar. Prick with a fork to let the steam escape. Bake at 400 degrees for 30 minutes.

Jane Fredericks

ITALIAN BEEF

4-5 lb. rump roast
2 cups water
2 beef bouillon cubes
1 tsp. marjoram
1 tsp. thyme
1 tsp. oregano
Several drops hot pepper sauce
2 Tbsp. Worcestershire Sauce
3 green peppers, sliced

Cook rump roast to medium rare; chill, reserving pan juices, and cut in thin slices. (It's best to return the roast to the deli to have it sliced.)

Simmer water, bouillon cubes, seasonings and green pepper for 15 minutes over medium heat and add sliced meat. Marinate 4-5 hours; reheat to serve. Serve on Italian or French bread or rolls. Great for barbeques or buffets.

Wilma Schroeder

ITALIAN CIOPPINO

3/4 cup butter or margarine
2 medium onions, chopped
2-3 whole garlic cloves
1 cup chopped parsley
2 (28 oz.) cans whole tomatoes
2 (14 oz.) cans chicken broth
1 bay leaf
1 Tbsp. basil leaves
1/2 tsp. thyme
1/2 tsp. oregano
1 cup water
1-1/2 cups dry white wine
1-1/2 lb. large shrimp (or boneless, skinless chunks of rockfish or ling cod)
2 large Dungeness crab, chunked
1-1/2 lb. scallops

Melt butter in a large kettle and add onions, parsley and garlic. Cook, stirring, until onions are soft. Add tomato chunks and liquid, broth, bay leaf, basil, thyme, oregano, water and wine. Cover and simmer for 30 minutes. Add the crab and cook about 10 minutes, then add the shrimp and scallops and return the stew to boiling. Cover, reduce heat, and simmer another 5-7 minutes or until the scallops are opaque in color. Serves 8-10.

Ivana Long

RISOTTO FROM NORTHERN ITALY

3 chicken giblets, finely chopped
1 small handful dried mushrooms
1 large onion, chopped
4 Tbsp. butter
Fresh rosemary (2" sprigs), finely chopped
1/4 tsp. pepper
1/3 cup dry white wine
1/2 cup water from soaked mushrooms
4 Tbsp. tomato sauce
2 cups uncooked rice
7 cups (approximately) chicken broth, hot
1/2 cup grated parmesan cheese
Optional holiday topping: finely sliced canned truffles

Sauce: Boil giblets until tender. Chop ingredients and soak mushrooms in water to cover for 10 minutes. In a heavy pot, slowly cook onion and butter until onion is soft. Add rosemary leaves, giblets, sliced softened mushrooms, and pepper. Fry lightly 5 minutes. Add wine; allow sauce to reduce 1 minute, then add mushroom water and tomato sauce. Cook gently to reduce sauce--about 10 minutes. Add 1/2 cup hot broth.

Add rice and allow rice to absorb sauce a short time; add 2 cups hot broth; cook. Before sauce is completely absorbed, continue adding 1 cup broth at a time until all broth is used and rice is almost cooked, stirring to prevent sticking all the while. (The amount of broth does not matter, but the rice must be cooked, which takes 25-30 minutes, and must not dry out, so broth is added periodically.) Add 1/2 of cheese, then mix; repeat. Sprinkle extra cheese on top. Serve hot from heated platter or on dinner plates. Serves 6.

Albina C. Giani

OSSO BUCO FROM ITALY

7-8 lb. veal shank with marrow in the bone, cut into 2" thick slices, 12-18 pieces total
Salt
Flour
6 Tbsp. butter or margarine
1-1/2 cups dry white wine
3/4 to 1-1/2 cups chicken broth
1-1/2 Tbsp. grated lemon peel
1/2 cup parsley
1 garlic clove

Sprinkle shanks with salt and roll in flour. Melt butter in large pan and brown shanks. After browning meat pieces, return all pieces to the pan and add wine and broth; cover and simmer for 2 to 2-1/2 hours, or until tender. Add more broth if needed. Remove meat and bring sauce to a boil. Mix lemon peel, garlic and parsley. Add half the mixture to the sauce and simmer. Salt to taste. Pour sauce over the meat and garnish with the remaining lemon peel mixture. Serves 6.

Ivana Long

MEATLESS ITALIAN SAUCE

1 (28 oz.) can crushed tomatoes
1 (15 oz.) can tomato paste
2 cups chicken broth
1 (15 oz.) can tomato sauce
2 tsp. oregano
2 tsp. basil
3 Tbsp. parsley
6-8 cloves garlic, minced

Mix crushed tomatoes, tomato paste and chicken broth. Add tomato sauce and mix. Heat and add oregano, basil, parsley, and garlic. Cook over low heat, stirring frequently, until sauce is desired thickness, approximately 1-1/2 hours. Use over eggplant, polenta, and pastas.

Isabelle Desarro

EGGPLANT PARMIGIANI FROM ITALY

1 large eggplant
3 eggs, well beaten
1/2 cup condensed milk
Salt to taste
White pepper to taste
Olive oil
1 cup Mozzarella, grated
1 cup Provolone, grated
1 cup Parmesan cheese, grated
1 cup Romano cheese, grated
6 or more cups of Italian sauce (use recipe above)

Leave skin on eggplant and slice thinly. Prick each piece with a fork several times. Mix eggs and milk together in bowl. Set each slice of eggplant in milk mixture. Let soak for 2-3 minutes. Salt and pepper each slice and saute in olive oil until browned. Drain on paper towels.

Mix cheeses together. Heat Italian sauce. In a lasagna pan, layer 1/3 of the eggplant slices, 1/3 of the sauce, 1/3 of the cheese. Repeat two times. Bake 45 minutes in 350 to 375 degree oven.

Isabelle Desarro

CARBONARA SAUCE FROM ITALY

1/4 lb. mild Italian pork sausage
1/4 lb. prosciutto or cooked ham, thinly sliced
4 Tbsp. butter
1/2 lb. spaghetti, cooked
1/2 cup minced parsley
3 well-beaten eggs
1/2 cup grated Parmesan
Freshly ground black pepper

Combine the sausage and prosciutto, crumble, and cook in 2 Tbsp. butter. Cook on low heat for 10 minutes. Warm a separate bowl and combine the remaining 2 Tbsp. butter and the parsley in it. Add the hot spaghetti and the meat mixture to the butter and parsley. Stir quickly to coat the spaghetti. Pour the eggs over and continue stirring to cover the spaghetti with egg, cooking the eggs with the heat from the hot pasta. Sprinkle the cheese and pepper over the spaghetti and blend again. Serve with more cheese if desired. Serves 4.

Ivana Long

ITALIAN LINGUINE WITH CLAM SAUCE

1/4 cup olive oil
1/4 cup butter or margarine
3 Tbsp. chopped parsley
1 or 2 cloves garlic, minced
3 medium tomatoes, peeled and chopped
1/4 tsp. salt
1/8 tsp. pepper
Few drops of hot pepper sauce
1/4 tsp. oregano, crumbled
3-4 dozen small clams in shells, washed
2 Tbsp. water
6 oz. linguine, cooked (may use spaghetti)

Heat olive oil and butter in a frying pan. Add parsley and garlic and saute for 1-2 minutes. Add tomatoes with salt and pepper, hot pepper sauce, and oregano. Simmer, stirring occasionally, for about 10 minutes. Reduce heat and keep warm. Place clams and water in a large pan; cover and simmer for 10 minutes or until clams open.

When cool, remove clams from shells and put into sauce, saving some clams in the shells for garnish. Strain the clam juice from the bottom of the pan and pour it in the sauce. Reheat and serve over hot linguini. Makes about 4 servings.

Ivana Long

ITALIAN TOMATO SAUCE FOR PASTA

2 oz. prosciutto, a single piece or sliced
Olive oil
1 medium onion, chopped
1 (28 oz.) can Italian style tomatoes
1/2 tsp. basil leaves, crumbled
1 tsp. sugar
1/8 tsp. fennel seed (optional)
Salt and pepper, to taste
1/2 to1 lb. pasta, hot, cooked and drained
1 Tbsp. parsley
Grated Parmesan or Romano

Trim fat from proscuitto and dice. Cook fat in a heavy frying pan over medium heat to render; discard the fat pieces. If needed, add olive oil to make 1 Tbsp. drippings. Saute prosciutto and onions in drippings until golden. Add tomatoes and liquid, basil, sugar, and fennel. Break tomatoes into small pieces with spoon. Simmer uncovered for 30 minutes or until thickened. Season with salt and pepper to taste. Serve over hot pasta. Sprinkle with grated cheese.

Ivana Long

POLENTA CON SALSICCIA FROM ITALY

1 lb. Italian sausage, casings removed, cut up
1 lb . mushrooms, cleaned and sliced
2 Tbsp. olive oil
2-1/2 cups whole, peeled tomatoes
1 tsp. salt
1/4 tsp. pepper
3 cups water
1 cup yellow cornmeal
1 cup cold water
Grated Parmesan or Romano

Heat 2 Tbsp. oil in a heavy skillet; add sausage and mushrooms. Cook slowly, stirring occasionally, until lightly browned. Slowly stir in mixture of tomatoes, salt and pepper. Simmer 20-30 minutes. In another saucepan, bring 3 cups water to boil. Gradually stir in cornmeal and 1 cup cold water. Continue boiling, stirring constantly until cornmeal mixture is thickened. Cover, lower heat, and cook slowly 1 minute longer. Transfer cooked cornmeal mixture to warm platter and top with tomato and sausage mixture. Sprinkle with Romano or Parmesan and serve immediately.

Notes: This is a cornmeal mush so unusual that a holiday is celebrated in its honor! On the Friday before Lent, the people of Ponti, Italy, celebrate the feast of Polentine with a parade and merry-making in honor of the polenta. At the end of this day, polenta is distributed to the poor.

Sharon Crocetti

CHIFELETI--SWEET CRESCENTS FROM ITALY

1 kilo potatoes (2.2 lbs.)
100 grams sugar
200 grams flour
1 knob butter (1 Tbsp.)
2 eggs
Pinch of salt

Boil, peel, and mash the potatoes, then knead vigorously with sugar, flour, melted butter, and 2 eggs. Don't forget a pinch of salt! With this mixture, shape very small crescents which are to be fried in boiling oil and served piping hot with a sprinkling of powdered sugar mixed with cinnamon.

Sharon Crocetti

EASY EGGPLANT PARMESAN

32 oz. tomato sauce
2 medium eggplants
8 oz. shredded Mozzarella
15 oz. seasoned bread crumbs
1/4 cup grated Parmesan cheese
1/8 + 1/4 tsp. salt
1/8 + 1/4 tsp. pepper
1/8 + 1/4 tsp. oregano
1/8 + 1/4 tsp. basil

Heat sauce and add the 1/4 tsp. measures of each seasoning. Simmer. Slice eggplants and cook 7-10 minutes in a frypan coated with vegetable spray. Mix cheeses, bread crumbs, and the 1/8 tsp. measures of each seasoning. Layer the sauce, eggplant, and bread crumb mixture in a baking dish, repeating twice, and ending with an extra layer of sauce. Bake in a preheated oven at 350 degrees for 1 hour. Serves 6.

Diana B. Wisniewski

FUNGI CON OLIO E ACETO FROM ITALY

1 lb. mushrooms, medium-sized
White vinegar
Hot water
1/4 cup olive oil
2 tsp. salt
2 tsp. peppercorns
2 cloves garlic, quartered
1 tsp. mace
More white vinegar

Clean but do not slice mushrooms. Place mushrooms in a saucepan and cover with equal parts hot water and white vinegar. Bring mixture to a boil and cook 5 minutes. Drain liquid from mushrooms. When mushrooms are cool, pack into a 1-pint screw top jar with the oil, salt, peppercorns, garlic and mace. Fill jar the rest of the way with white vinegar. Screw cap on tightly and store jar in refrigerator for at least 2 days. Serve cold.

Sharon Crocetti

BRUSCHETTA FROM ITALY

2 fresh Roma tomatoes
1 clove garlic, minced
Parsley or basil to taste
1 Tbsp. olive oil
Salt and pepper to taste
Italian bread

Chop tomatoes and mix with all other ingredients except bread. Let stand 10 minutes. Cut 1/2" slices of Italian bread and put under the broiler until crusty, or use your barbeque grill! Add a spoonful of tomato mixture to each slice, then pop under the broiler for 1/2 to 1 minute so the oil can soften the bread. Enough for 6 people.

Sharon Crocetti

TIRAMISU FROM ITALY

1-1/2 Tbsp. sugar
3 egg yolks
4 tsp. dark rum
1/2 lb. mascarpone cheese
1-1/2 cups strong espresso, cooled
24 (1 lb.) Italian ladyfingers
Semi-sweet chocolate shavings

Toast ladyfingers in a 375 degree oven for 15 minutes to dry them. Beat yolks and sugar until very light. Beat in 2 tsp. of rum and then beat in the mascarpone until the mixture is smooth. Beat in 2 tsp. of the espresso until everything is well mixed. Add the remaining rum to the remaining espresso and quickly dip each ladyfinger into it, but don't soak them or they will fall apart. Make a layer of ladyfingers in the bottom of a baking dish. Spoon the mascarpone mixture over the ladyfingers, cover with plastic wrap, and refrigerate for at least 30 minutes. Sprinkle top with the chocolate and cut into squares before serving.

Helen P. Taylor

JAMAICAN YAM CASSEROLE

1 (1 lb.) can yams, drained
1/2 medium banana, thickly sliced
1/4 cup orange juice
1/2 tsp. salt
1/8 tsp. pepper
2 Tbsp. chopped pecans
2 Tbsp. flaked coconut

Combine all ingredients; stir well. Pour into buttered casserole dish and bake covered for 30 minutes at 350 degrees. Recipe can be increased evenly to accommodate larger numbers. Serves 3-4.

Linda J. M. Adkins

PAROZHKI

Dough:
1/2 cup shortening
1 cup sour cream
1 egg
3 cups sifted flour
1 tsp. baking powder
1/2 tsp salt

Filling:
1 lb. ground beef
1 medium onion
1/2 cup water
1 beef bouillon cube
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. coriander
2 hard-cooked eggs, chopped

Make dough by sifting flour and dry ingredients together. Mix shortening, sour cream and egg together then add to flour mixture. Roll dough to 1/8" thickness and cut 2-1/2" circles.

Make filling by sauteing chopped onions in 1 Tbsp. shortening. Add ground beef and saute. Add water and bouillon cube and all seasonings. Simmer for a few minutes and add chopped egg. Refrigerate for a few hours to make a firmer mixture.

Fill each circle with 1 tsp. of the cold filling. Press edges together with a fork. Brush with1 beaten egg and bake in a 425 degree oven for 12 minutes.

Notes: These freeze well and can be reheated in a 300 degree oven for about 40 minutes.

Helen Cook Hicks

JEWISH BEEF BRISKET

1 large beef brisket (5-10 lbs.)
3 Tbsp. oil
Garlic powder
Onion powder
Pepper
1-1/2 to 2 cups hot water
1 env. onion soup mix
2-3 beef bouillon cubes

Trim excess fat from brisket. Set brisket in hot oil in a large frying pan. Sprinkle seasonings on top. Brown quickly on all sides. Set in a large pan. Mix very hot water with onion soup mix and pour in pan with brisket. Add bouillon cubes and sprinkle with seasonings. Cover tightly with foil and bake at 275 to 300 degrees until tender--the longer and slower, the better. Add more bouillon if broth is weak. Let meat stand a few minutes. Slice across the grain to serve.

Variations: Cook cubed potatoes and/or carrots in gravy during the last hour or two. Another variation is to spread canned, chopped green chilies on top of meat before baking.

Sherri Miller

JEWISH MAZETTI

3/4 cup chopped celery
1 cup minced onion
3/4 cup minced green pepper
1/2 cup melted margarine
2 lb. ground chuck
1/2 tsp. pepper
4 oz. wide noodles
1 can (3 or 4 oz.) sliced mushrooms (optional)
2 cans (10 oz. each) condensed tomato soup, undiluted
Parmesan cheese

Saute celery, onion and green pepper in 1/4 cup melted margarine in large skillet or Dutch oven for 5 minutes. Stir in chuck and pepper; cook, uncovered, until meat loses its red color.

Cook noodles according to pkg. directions; drain, rinse, and turn into a 3-qt. casserole dish. Toss with 1/4 cup margarine. Stir in drained meat mixture, mushrooms and tomato soup, mixing well. Sprinkle with Parmesan cheese. Cover and bake at 400 degrees for 45 minutes; uncover and bake an additional 15-30 minutes--until brown and bubbling. Serves 10-12.

Sherri Miller

JEWISH MATZO BALLS

2 Tbsp. melted fat, margarine or oil
2 large eggs, slightly beaten
1/2 cup matzo meal
1 tsp. salt (optional)
2 Tbsp. soup stock or water
Your favorite chicken soup

Blend fat and eggs together. Mix matzo meal and salt together, and add to egg mixture. Blend well. Add soup stock and mix until uniform. Cover mixing bowl and refrigerate at least 15 minutes.

Using a 2-3 qt. pot, bring 1-1/2 qt. water to a brisk boil. Reduce flame. Dampen hands with cold water and make balls about 1" in diameter from refrigerated mixture. Drop into slightly boiling water. Cover pot and cook 30-40 minutes. Heat chicken soup. Remove matzo balls from water and add to soup pot. Simmer in soup for 5 minutes before serving. Makes 8 regular or 15 small matzo balls.

Sherri Miller

JEWISH POTATO KUGEL

3 eggs
3 cups grated, drained potatoes
1/3 cup potato flour, flour, or potato buds
1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. garlic powder (optional)
1/8 tsp. pepper
3 Tbsp. grated onion
4 Tbsp. melted margarine, butter or fat

Beat eggs until thick. Stir in remaining ingredients. Pour in a greased 1-1/2 qt. baking dish and bake at 350 degrees until browned--about 1 hour. Serve hot. Makes 6-8 servings.

Sherri Miller

POTATO LATKES (JEWISH)

2 eggs
3 cups grated, drained potatoes
4 Tbsp. grated onion
1 tsp. salt (optional)
1/4 tsp. pepper
2 Tbsp. cracker or matzo meal
1/2 cup fat, butter or margarine

Beat the eggs and add potatoes, onion, salt, pepper and meal. Heat half the fat in a frying pan. Drop potato mixture in by the Tbsp. and fry until browned on both sides. Keep pancakes hot until all are fried. Add fat/butter as required. Serves 8.

Sherri Miller

KOREAN BUR GO KI

2-1/2 lb. beef
1 bunch green onions, diagonally sliced
8 cloves garlic, minced
5 Tbsp. sesame oil
2 Tbsp. sesame seeds
1-1/4 cups Kikkoman soy sauce
1 tsp. black pepper
1/3 cup sugar (brown is better)

Slice beef very thinly. Mix other ingredients in a large bowl and marinate beef for 24 hours. Cook in hot wok until done. Serve with rice.

Leslie Aschenbrenner

GAZPACHO

1 cup chopped tomatoes
1/2 cup chopped green peppers
1/2 cup chopped celery
1/2 cup chopped cucumber
1/4 cup chopped onion
2 tsp. parsley
2 cups tomato juice
1 small garlic clove
3 Tbsp. tarragon wine vinegar
2 Tbsp. olive oil
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. Worcestershire sauce

Mix all ingredients together in a glass bowl. Cover, chill and serve. Top with croutons if you like. Gazpacho will keep in a sealed glass jar in the refrigerator for about 2 weeks.

Jane Fredericks

MEXICAN CHEESE PUDDING

2 eggs plus 2 egg yolks
1/2 cup heavy cream
1 cup grated Parmesan cheese
1 cup grated Gruyere cheese
Salt and pepper, to taste
Salted soda crackers
Paprika
Parsley, finely chopped

In a mixing bowl, beat eggs and egg yolks with heavy cream. Beat in the cheeses and season with salt and pepper to taste. Butter a loaf pan and arrange a layer of crackers. Top with half the cheese mixture. Add another layer of crackers, topping with the rest of the cheese mixture. Sprinkle with paprika and parsley. Bake at 350 degrees for 30-35 minutes or until pudding is puffed and lightly browned.

Katalin Winegard

MEXICAN CARNE GISADA (MEAT IN GRAVY)

1 lb. round steak, cut in small pieces
1/2 cup vegetable oil
3 Tbsp. flour
1/2 tsp. cumin powder
1/2 tsp. garlic powder
1/2 tsp. salt
1/2 tsp. black pepper
1/2 medium onion, chopped
1/2 small bell pepper, sliced
8 oz. tomato sauce
1 small tomato, chopped
2 cups water

Brown meat in oil in a 10" skillet. Add flour, cumin, garlic, salt, pepper and onion. Stir well. Add tomato sauce and water, stirring thoroughly. Add green pepper and cook for 30 minutes over medium heat. Simmer until meat is tender. Serve with refried beans.

Rosario Bernhardt

SOUR CREAM AND GREEN CHILI ENCHILADAS

12 corn tortillas
Oil
1 Tbsp. butter
1 Tbsp. minced onion
1 cup half-and-half cream
1 pt. sour cream
1 can (4 oz.) chopped green chilies
1 lb. Monterey Jack cheese
Salt to taste

Saute onion in butter. Add cream and salt; set aside. Fry tortillas in hot oil to soften them, then dip them into the cream mixture, one at a time. Slice the Jack cheese in 12 long strips. Put 1 strip of cheese on each tortilla, roll, and arrange in a shallow, buttered baking dish. Pour remaining cream mixture over enchiladas. Mix sour cream with chilies and salt and spoon on top. Bake at 325 degrees for 25-30 minutes. Serves 6-12.
Variation: Fill tortillas with refried beans, with or without cheese.

Nancy Carlson

MEXICAN ENCHILADAS

1 lb. extra-lean hamburger
1 lb. cheese
1 medium onion
1 tsp. cumin
1 tsp. garlic
1 cup vegetable oil
4 Tbsp. flour
1/3 cup red chili powder
1 tsp. salt
1 tsp. black pepper
2 dozen corn tortillas

Brown hamburger in a 10" skillet. Add salt, pepper, garlic and cumin to taste. In a small bowl, grate cheese and mix with onion. Make gravy by mixing 1/2 cup oil, flour and chili powder in a 10" skillet. Brown and add water, garlic and cumin. Cook until thick. In an 8" skillet, heat 1/2 cup oil over medium heat. Dip corn tortilla in oil. Rapidly remove tortilla and dip in gravy. Place on platter and fill with meat, grated cheese and onion. Roll tightly and place side-by-side in a baking dish. Garnish with cheese and black olives.

Rosario Bernhardt

MID-EASTERN MUJARNA

1-1/2 cups lentils
6-3/4 cups water
1-1/2 cups rice
1 medium onion
Olive oil
Salt, pepper, cumin and red pepper, to taste
Diced cucumber
Diced tomato
Vinegar and oil dressing
Pita bread

Cook lentils in 3-3/4 cups water for 15 minutes. Add rice and 3 more cups of water. Cook until rice is done and water absorbed.

Saute onions in olive oil in a separate pan. Mix onions with beans and rice. Add seasonings. To serve, spoon rice and bean mixture on a plate and top with tomatoes and cucumbers tossed with vinegar and oil dressing. Serve with pita bread.

Monda Jewess

PHILLIPINE EGG ROLL (LUMPIA)

1 large yellow onion, sliced
1 cup cooked medium-size shrimp (shelled and sliced)
1 cup lean pork meat, cut julienne
2 cubes or 2 Tbsp. chicken bouillon
1 tsp. salt, divided
1 cup water, divided
3 celery stalks, cut julienne
3 carrots, cut julienne
1/2 lb. green beans, cut julienne
1 medium cabbage, shredded
1 small can water chestnuts, or 1 small jicama, cut julienne
20 lumpia wrappers (paper-thin dough squares)
Oil for deep frying

Saute onion in moderately hot oil. When tender, add the shrimp, pork, 1/2 tsp. salt and 1/2 cup water. Cover and simmer 3 to 5 minutes. Add the chicken bouillon and the remaining water and salt and bring to a boil. Add the green beans first; cover and cook 1-2 minutes. Add all the vegetables and mix well; cover and cook 3 to 5 minutes. Drain and cool.

To fill wrappers: Place 2 or more heaping tsp. of the filling on the upper center of each wrapper and roll up, first folding both sides toward the center. Seal by brushing a little water around the edge of the wrapper. The completed egg roll should be about 5 inches long.

Heat oil in deep frying pan. Fry to a golden brown. When one side is brown, turn over and brown the other side. Serve with Sweet and Sour Sauce.

Note: Serve also as fresh egg rolls or lumpia. Line wrapper with lettuce before adding the filling, then roll up so that one end is left open showing part of the lettuce. Do not fry. Serve with Salty Sweet Sauce with lots of fresh minced garlic.

Primi C. Ingojo

LINA'S TRADITIONAL LUMPIA

1 lb. chuck roast or pork butt, cut in chunky cubes of 1/2"
1 large onion, peeled and diced
2 potatoes, peeled, diced small
2 carrots, peeled, julienne cut
1 medium can garbanzo beans, drained
1 box frozen julienne-cut green beans
2 lb. bean sprouts, rinsed and drained
2 Tbsp. or 2 cubes chicken bouillon
5 Tbsp. soy sauce
1 Tbsp. garlic powder
1 pkg. lumpia wrappers
1 egg mixed with 2 Tbsp. water
Oil for frying

Saute onions in 2 Tbsp. oil, until limp. Stir in meat; simmer over medium flame until tender. Add garlic powder, bouillon, 1/2 cup water, soy sauce, carrots, potatoes, beans, and bean sprouts last; simmer until semi-tender. Drain in colander; reserve broth for another use.

To wrap lumpia: Separate wrappers by peeling apart, then keep wrappers covered with plastic wrap to prevent drying. Place 2 Tbsp. filling on center of wrapper. Fold lower section over the filling; fold left and right sections toward center, then firmly pull the puffy section down and toward you. Moisten the remaining open flap with the egg and water mixture and roll all the way.

Preheat 1" oil in skillet over high heat; fry lumpia until golden brown. Drain on paper towels. Makes 25-30 lumpia. For variation, chicken may be substituted for beef or pork.

Lina Susbilla

LINA'S EZ LAZY LUMPIA

1 lb. ground beef for chili
1 large onion, peeled and diced
1 bag frozen mixed vegetables (peas, carrots, green beans, corn, lima beans)
1 bag frozen julienne-cut beans
2 cubes chicken bouillon
5 Tbsp. soy sauce
1 tsp. garlic powder

Follow Lina's traditional recipe above for cooking and assembling lumpia.

Lina Susbilla

GRANDMA HUTCHINGS' PORTUGUESE BEAN SOUP

4 qt. water
2 cups (1 lb.) red or pink beans
2 lb. Linguica (Portuguese sausage)
1 onion, sliced
2 carrots, diced
3 potatoes, diced
1 small cabbage, chopped
1 (8 oz.) can tomato sauce
2 Tbsp. salt

In a large suacepan or Dutch oven, bring 2 qt. of water to a boil. Wash beans; add to boiling water and let stand 1 hour, off heat. Cut Linguica into 1/4" slices; add with onion to the undrained beans. Cook on low heat for 1 hour or until beans are tender. Add remaining ingredients, including the water. Simmer 1-1/2 hours longer. Makes 12 servings.

Betty Armacost

PORTUGUESE HAWAIIAN-STYLE SPARERIBS

4 lb. lean pork spareribs
Salt and pepper
1 (20 oz.) can crushed pineapple, drained
1 cup catsup
1/3 cup red wine vinegar
1/4 cup soy sauce
1/2 tsp. dry mustard
1/2 cup brown sugar, packed
1 tsp. ground ginger
1/4 tsp. garlic powder

Have your butcher cut across rib bones to make the strips 1-1/2" wide. Preheat oven to 350 degrees. Place ribs close together in a single layer in baking dish. Sprinkle with salt and pepper. Cover tightly. Bake 1 hour. Uncover and pour off and discard drippings. Combine remaining ingredients; spoon over ribs. Grill over hot coals 15 minutes, or bake, uncovered, 30 minutes longer, or until ribs are tender and glazed. Makes 6 servings.

Betty Armacost

SERBIAN CHEESE SQUARES

8 oz. grated jack cheese
8 oz. grated sharp cheddar
8 oz. grated Mozzarella cheese
1-1/2 cups flour
2 cups milk
1 tsp. salt
1/2 tsp. baking powder
6 eggs, separated
1 stick margarine, melted and cooled

In large mixing bowl, combine cheeses, milk, flour, salt and baking powder. Add egg yolks and mix well. Beat egg whites separately to soft peaks and fold in. Stir in cool margarine, mixing thoroughly. Pour into a greased 9x13" pan. Bake at 350 degrees for 45 minutes. Refrigerate several hours. Cut into small squares and reheat on cookie sheet at 400 degrees for about 10 minutes. May be frozen before reheating.

Don and Bitsy Kosovac

GRANDMA HUTCHINGS' PORTUGUESE SWEET BREAD

1/2 cup lukewarm water
2 cakes compressed yeast or 2 pkg. active dry yeast
1 tsp. salt
1 tsp. sugar
1-1/2 cups water, divided
1-1/2 sticks cinnamon, broken in small pieces
1/2 cup butter or oleo, divided
1-1/4 cup sugar
1 cup water
4 large eggs
1 tsp. grated lemon peel
7 cups flour

Place water in a large mixing bowl and add yeast, stirring to dissolve. Stir in salt and the 1 tsp. sugar. Cover; let rest until frothy. Boil 1/2 cup water with the cinnamon pieces for 5 minutes. Strain into bowl. Add 6 Tbsp. butter or margarine and the remaining sugar and water. Cool to luke warm. Beat the eggs; combine with the yeast mixture, lemon peel, and liquid ingredients, mixing well. Slightly warm the flour in a very slow oven and stir into the mixture. Melt the remaining 2 Tbsp. butter. Dip fingers in butter and knead dough in bowl, constantly buttering fingers, about 15 minutes, until dough becomes smooth and elastic. Cover with a warm cloth, then wrap bowl with a warm towel. Let rise until triple in bulk. Shape into buns or loaves. A large angelfood cake pan works well. Cover and let it triple in bulk again. Bake 1 hour at 250 degrees.

Betty Armacost

PUERTO RICAN BLACK BEANS (FRIJOLES NEGROS)

1 lb. dried black beans
8 cups water
2/3 cup olive oil
6 cloves garlic, minced
2 white onions, chopped
6 sweet chili peppers, minced
4 tsp. salt
1/4 tsp. dried oregano, crushed
1/4 tsp. ground pepper
2 Tbsp. sugar
2 bay leaves
1/4 tsp. ground cumin
2 Tbsp. dry wine
1-1/2 Tbsp. vinegar
1/2 cup chopped white onion for garnish

Pick over beans, discarding any shriveled ones or foreign particles. Wash well and soak overnight in water to cover generously. Drain beans, rinse in fresh water, and drain again. Place in kettle with the 8 cups of water. Bring rapidly to a boil. Reduce heat to moderate, cover, and cook about 45 minutes.

In a skillet, heat the oil and saute the garlic, onions and peppers for 10 minutes over low heat, stirring occasionally. Transfer 1 cup of drained, cooked beans to the skillet and mash thoroughly with the skillet contents. Return all to the kettle. Add the salt, oregano, pepper, sugar, bay leaves, and cumin. Cover; cook 1 hour at moderate heat. Add the wine and vinegar, and continue to cook, covered, over low heat for 1 hour. Uncover and cook until sauce thickens to taste. Serve topped with chopped onions.

Awilda Castro

ARROZ CON POLLO FROM SPAIN

1 chicken, cut in serving pieces
1 small onion
1 clove garlic
Salt and pepper to taste
Olive oil for frying
1/4 cup tomato sauce
1/8 tsp. saffron
2-1/2 cups chicken broth
1 cup uncooked rice

In a Dutch oven, heat olive oil and brown chicken pieces. Remove chicken and saute onion and garlic. Return chicken to pan and add remaining ingredients, except rice. Bring to boil and simmer 15 minutes; add rice and simmer 20 minutes more or until rice is done. Do not peek! Makes 4 servings.

We love the rice so much we make a double batch: 1/2 cup tomato sauce, 1/4 tsp. saffron, 4 cups broth and 2 cups rice. Serve with any green vegetable.

Ellen Litney

SWEDISH ALMOND COFFEE CAKE

Crust:
1 cup flour
Pinch salt
2 Tbsp. sugar
1/2 cup butter
1 Tbsp. water

Dough:
1 cup water
1 cup flour
Pinch salt
1/2 cup butter
1 Tbsp. sugar
3 eggs
1/2 tsp. almond extract

Frosting:
1 cup powdered sugar
1 Tbsp. butter
1/2 tsp. almond extract
Enough water to make spreading consistency
Slivered almonds

Mix crust ingredients, handling like pie crust. Pat onto a greased cookie sheet in 2 long strips, 3" wide.

For the dough, heat water and butter to boiling. Remove from heat and add dry ingredients all at once, mixing well. Add eggs one at a time, beating well after each egg. Add extract. Spread on top of the crust and well over the edges. Bake for 55-60 minutes at 350 degrees. Cool on racks.

Mix frosting ingredients, except almonds. Spread over cakes and sprinkle with almonds.

Jane Fredericks

SWEDISH APPLE PIE

3/4 cup sugar
1/2 cup flour
1 tsp. baking powder
Pinch of salt
1 egg, well beaten
1/4 tsp. vanilla
1 cup fresh apple, peeled and chopped
1 cup chopped walnuts or pecans
Powdered sugar
Ice cream or whipped cream

Combine sugar, flour, baking powder, salt, egg and vanilla, mixing well. Add the apple and nuts. Bake 30-35 minutes at 350 degrees in a buttered pie tin (bottom may be lined with oiled paper). Turn upside down, removing paper if used. Decorate with powdered sugar or serve with whipped cream or ice cream. No pastry crust with this pie!

Nancy S. Busey

KABAK TATHSI (TURKISH PUMPKIN DESSERT)

4-1/2 lb. pumpkin, peeled
5-1/2 cups sugar
1 cup grated walnuts

Pare and cut pumpkin into slices; wash. Cut each slice into 1" squares. Place in a large saucepan, sprinkling sugar between layers. Cook over medium heat for more than an hour until pumpkin is very tender and syrup is formed. Transfer to a serving plate with the syrup. Allow 2 hours before serving for pumpkin to absorb most of the syrup. Garnish with walnuts just before serving. Pour a little syrup from the serving plate over each portion. This dessert keeps for 2-3 days at room temperature.

Mary Lorber

TURKISH BAKLAVA

2 lb. filo dough
1 cup butter, melted
2 cups mixed walnuts, pistashios and almonds, finely chopped
1 Tbsp. cinnamon
3/4 cup sugar
Grated peel of one lemon

Syrup:
3 cups sugar
2 cups water
2 Tbsp. honey
2 Tbsp. lemon juice

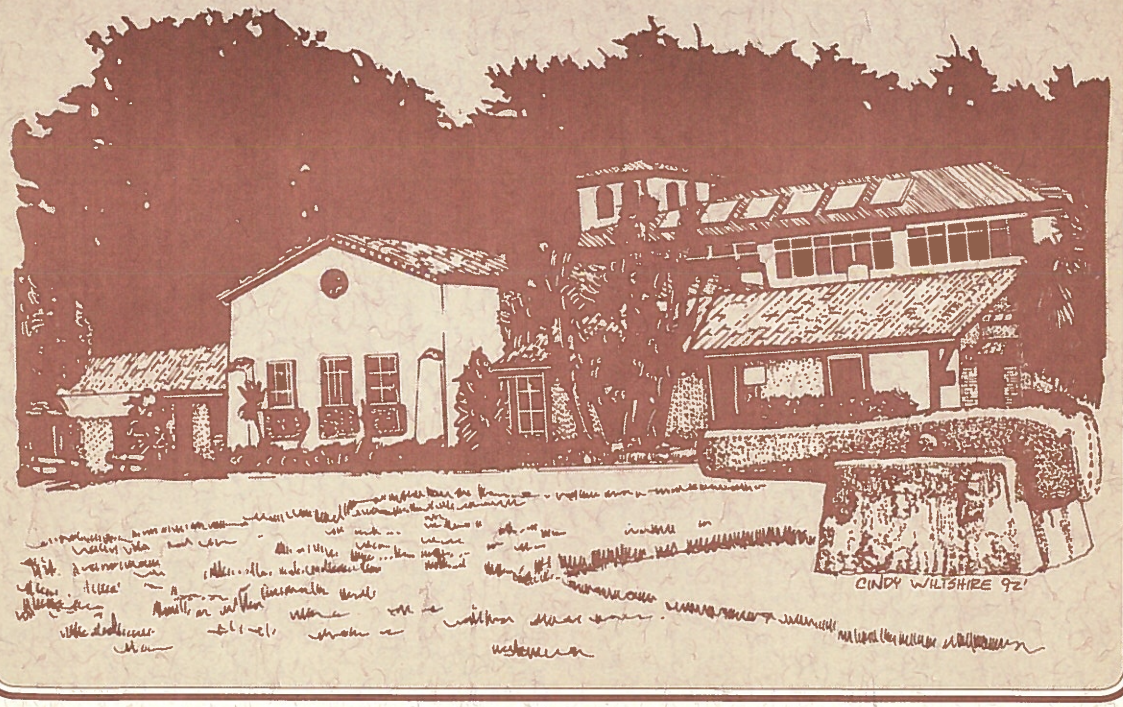
In a medium size bowl, combine nuts, cinnamon, sugar and lemon peel. Mix well. In a large greased baking pan, layer 6 sheets of dough, brushing each with a little melted butter.

Evenly sprinkle 1/3 of the nut mixture over layers. Repeat twice, finishing with a few layers of buttered filo dough. Cut into the dough's upper layers, diagonally across the pan, making diamond-shaped cuts 1-1/2x2" long.

Bake at 325 degrees for 45 minutes to 1 hour, or until golden brown. Combine syrup ingredients and simmer for 10 minutes. Serve hot syrup drizzled over cooled baklava.

Mary Lorber

Potpourri



THE PRESIDIO OFFICERS' CLUB

Since earliest times, this building has been the center of the Post's social activities. From almost the beginning of the U.S. Army's occupation of the Presidio, the building has served as the Officers' Club. In 1919, "The Presidio Ladies' Club"--the forerunner of the current Presidio Officers' Spouses' Club--held its first meeting in the Anza Room.

Although much of the form and structure of the Officer's Club reflect major remodelling done in 1933-34, its historical significance focuses on the fact that the sole surviving surface remains of the Spanish and Mexican occupation of the Presidio are now enclosed behind "false" walls in the front portion of the building.

In 1776, the Spanish built the south adobe wall of the original Spanish Presidio. Through the years, Spanish and Mexican soldiers repaired and rebuilt these crumbling walls over and over again as a result of storm damage and earthquakes. It is popularly believed that the original adobe once served as the "Comandancia," headquarters and living quarters for commandants of the Spanish/Mexican post. In 1847, U.S. troops rebuilt the crumbling adobe structure and used it for a variety of purposes: quarters for the post laundresses, a headquarters, and later an "officers' meeting room." In 1885, the projecting central pavilion-like building of wood construction was added to the building; this room is now the main dining room.

Through the years, occasional renovations of the building occurred. In the principal remodelling done in 1933-34, some of the earlier renovations were removed, and the building was transformed into a 1930's-era "Spanish Colonial Revival" edifice. The Spanish-tile gable roofs, heavy rough timbered lintels and beams, and decorative ironwork were thought by the 1930's remodeler to resemble the appearance of the original Spanish-era building. Fortunately, substantial surface and subsurface remains of the original adobe walls are today safely enclosed behind "false" walls. The massive rear addition that towers over the original adobe structure was added in the 1970's.

Although modified considerably since its early beginnings as part of the Spanish Presidio, the club today reflects the Spanish heritage of the Post with its preserved adobes and ancient Spanish bronze cannon that grace the front entrance.

POTPOURRI

Like a good junk drawer, our final section contains a little bit of this, a little bit of that, and even a surprise or two. From marinades and sauces to hand prints of the kids--this is where you'll find everything that didn't fit anywhere else!

BEEF MARINADE

3/4 cup soy sauce
1/4 cup honey
1/4 cup vinegar
1/4 cup oil
2 or 3 green onions chopped, or 1 small regular onion
1/2 tsp. ginger
1/4 tsp. garlic powder

Mix all ingredients together. Pour over beef (flank steak and London broil are good choices) and marinate for 6-8 hours or overnight. Broil or grill meat; slice thinly on the diagonal.

Sandy Gillenwater

CRANBERRY SWEET AND SOUR SAUCE

1/4 cup brown sugar
1 Tbsp. cornstarch
3/4 cup whole cranberry sauce
3/4 cup pineapple juice
1/4 cup cider vinegar
1-1/2 Tbsp. soy sauce

Mix brown sugar and cornstarch in a saucepan. Stir in remaining ingredients. Cook over medium heat until thickened. Serve as sauce for chicken or roast pork.

Patty Anderson

KAY'S APPLES FOR PORK

8-10 Delicious apples
2 large pkg. WILD strawberry jello
3/4 to 1 cup sugar (use 1 cup for sour apples)
1/4 to 1/2 cup water

Peel, core and slice apples. Place in a heavy iron fryer. Pour dry jello, sugar, and water over the apples and cook slowly over low heat until juice is absorbed. Serve hot.

Mrs. Jeanne Chance

LOW SODIUM TACO SEASONING MIX

2 tsp. instant minced onion
1/2 tsp. cornstarch
1 Tbsp. chili powder, or to taste
1/2 tsp. crushed dried red pepper, or to taste
1/2 tsp. dried oregano
1/2 tsp. ground cumin

Mix all together and use to season 1 lb. of ground meat. Can be stored for 6 months.

Jana Cole

RHUBARB JELLY

4 cups fresh rhubarb, finely cut
5 cups sugar
1/2 cup water
1 small box strawberry or raspberry gelatin

Cook rhubarb, sugar, and water until rhubarb is tender. Add gelatin, stirring until dissolved. Pour into sterilized jars. Seal with paraffin.

Roberta Lorber

RED PEPPER JELLY

12 sweet red peppers, seeded and trimmed
1 Tbsp. salt
3 cups sugar
1 cup white wine vinegar

Put the peppers through a food chopper. Sprinkle them with the salt and let stand 4 hours. Put chopped peppers in a strainer and rinse under cold running water to remove salt. In a preserving kettle combine the peppers with the sugar and the vinegar and boil the mixture for about 30 minutes, or until the jelly sheets off a spoon and a candy thermometer registers about 220 degrees. Pour the jelly into hot sterilized glasses and seal with paraffin.

Katalin K. Winegard

CRANBERRY RELISH

2 cups raw cranberries
1 small onion
1/2 cup sugar
2 Tbsp. horseradish
3/4 cup sour cream

Grind onion and cranberries together. Add all the other ingredients and mix. Put in a plastic container and freeze. About an hour before serving, move the container from the freezer to the refrigerator compartment to thaw. The relish will be thick, creamy, chunky and shocking pink. Makes 1-1/2 pints.

Katalin K. Winegard

RUM RAISIN CRANBERRY RELISH

2 cups sugar
1 cinnamon stick
6 whole cloves
1/2 cup burgundy wine
1 medium seedless orange, chopped
1 (12 oz.) pkg. fresh cranberries
1/2 cup rum
1 (16 oz.) pkg. golden raisins

Combine all ingredients in a suacepan; bring to a boil. Simmer 15 minutes, or until berries burst and sauce thickens. Cool. Store in glass container for 2-3 weeks.

Sarah E. Simmonds

QUINCE GINGER

6 lb. ripe quince
4 lb. sugar
2 cups water
1 Tbsp. fresh grated ginger root, or small pieces of dried ginger root
4 lemons, sliced

Pare and core quince; cut in small pieces. Combine sugar and water, stirring to dissolve; boil 5 minutes. Add chopped quince, ginger root and lemon slices. Simmer 2 hours or until fruit is transparent and deep red in color. Pour into hot jars; seal at once. Makes 5 pints. If fresh ginger isn't available, use a small piece of dried root, but discard before sealing glasses.

Katalin K. Winegard

QUINCE PICKLES

8 quinces, peeled, cored and quartered
Water to cover quince
Cloves
2 oranges, sliced, seeded
6 cups sugar
2 cups vinegar
1 (3") stick cinnamon
1 firm apple, peeled, cored, and diced

Cook quince in a little water until tender; drain, reserving water. Stick 2 cloves in each quince piece. Combine sliced oranges, sugar, vinegar, 1-1/2 cups reserved water from quince (add water if measure is short), cinnamon and apple. Simmer over low heat 10 minutes to form a syrup. Add quince pieces and simmer gently 30 minutes. Fill hot sterilized jars with the fruit and pour on syrup to within 1/8" of top. Make certain syrup covers fruit. Seal immediately. Makes 6 pints.

Katalin K. Winegard

BREAD AND BUTTER PICKLES

30 medium pickling cucumbers
6 large white onions
2 large sweet peppers
1/2 cup salt
Ice cubes
5 cups sugar
1 Tbsp. tumeric
1 tsp. ground cloves
1 rounded Tbsp. whole cloves
2 rounded Tbsp. mustard seed
5 cups cider vinegar

Layer sliced pickles, sliced onions and sliced peppers with salt and ice cubes. Let stand 2 to 2-1/2 hours. Drain, then rinse in cold water. Mix sugar, tumeric, cloves, mustard seed and vinegar. Bring to a boil; add rinsed pickles. Heat through. Pack into hot sterilized jars; seal at once. Makes 9 pints.

Joan M. Robideaux

PEACH CONSERVE

1 lb. dried peaches
1/3 lb. dried apricots
5 cups water
2 cups sugar
1-1/2 cups coarsely chopped walnuts
1 cup golden raisins
1 orange, seeded and cut into 1/2" pieces
1/2 cup orange juice
2 Tbsp. lime juice
1 grated lime rind

In a bowl, cover the peaches and apricots with water and let stand overnight. Drain in a colander over a bowl, reserving the liquid; cut fruit into 3/4" pieces. In a stainless steel or enamel saucepan, combine the fruit, the reserved liquid and all other ingredients. Bring to a boil over moderate heat; simmer 1 hour. Spoon the conserve into sterilized Mason-type jars and seal with lids. Store the conserve in a cool, dry, dark place for at least 1 week to allow the flavors to blend. Makes about 8 cups of this old New England favorite.

Katalin K. Winegard

ANYTIME PLAYDOUGH

1 cup salt
2 cups flour
1/2 cup water
Food coloring

Mix ingredients and knead until smooth. Store in an airtight container for up to a month. Add a little more flour and 1/4 cup oil for smoother texture.

Diana B. Wisniewski

HAND PRINT RECIPE

1/2 cup flour
1/2 cup salt
1/2 cup cornstarch
Coloring
Water

Mix flour, salt and cornstarch together. Put the coloring in the water. Pour enough water into the flour mixture to make it like pie dough.

Jason Spear

BLOWING BUBBLES

1/4 cup clear dishwashing soap
2-1/2 cups water
1 Tbsp. glycerine (sold at PX)

Mix ingredients. Makes an afternoon's worth of bubbles. You can even add an extra cup of water in case of spills and it still works.

Note from the cookbook committee: A similar recipe from the Exploratorium recommends that the solution be allowed to sit in an open container for at least a day before use for best results.

Diana B. Wisniewski

CINNAMON ORNAMENTS

3/4 to 1 cup applesauce
1 (4.12 oz.) can ground cinnamon

This is not a snack, but a good smelling ornament to use any time of year depending on the cookie cutters chosen.

In a medium bowl, stir cinnamon with enough applesauce to form a stiff dough, kneading with hands as necessary. Form into a ball. Roll out to 1/4" thickness; cut with cookie cutters. Use a straw to cut holes for hanging. Let air dry for 3-4 days.

Kim Nelson

ELEPHANT STEW

1 elephant
1 small truckload onions
Water
1 rabbit (optional)

Cut skinned and boned elephant into bite-sized pieces and place in a large stewing pot. This will take about 2 months; keep covered. Peel and thinly slice onions, placing over elephant. Add water to cover. Cook over a kerosene fire about 4 weeks, stirring occasionally, at least once a week. Serves approximately 4,000 as an appetizer, 2,000 for dinner. To stretch stew for more guests, add one chopped rabbit with the onions. Do not do this unless absolutely necessary as most people hate to find a hare in their stew.

Julia Childless

A MILITARY WIFE

1-1/2 cups patience
1 lb. courage
2 Tbsp. elbow grease
1-3/4 cups tolerance
Dash adventure

Marinate frequently with salty tears. Pour off excess fat. Sprinkle ever so lightly with money. Knead dough until payday. Season with international spices. Bake for 20 years or until done. Serve with pride.

To preserve the quality of this recipe, you must add contentment, a little rest, and togetherness. Place on back burner and baste with good memories.

INDEX OF RECIPES

FROM OUR VIPs

Barlow's Bread..... 9
Beef Fillets in Mustard..... 5
Bleu Cheese Dressing..... 12
Cajun Chicken..... 5
Cheese Glazed Chix..... 4
Chicken & Rice with Water Chestnuts.... 6
Chicken Luau..... 10
Coronation Chicken Salad..... 6
Creamed Chipped Beef..... 12
Date Nut Cake..... 7
Filet Mignon..... 7
Gazpacho..... 6
Grilled Trout Wyoming..... 4
Ham Balls..... 9
Hamburger a la Greye La Spina..... 12
Hazelnut Thumb-Print Cookies..... 8
Hot Cheese Puffs..... 7
Hutspot..... 8
Mallory's Fudge Sauce..... 3
Mallory's "Hell on Wheels" Brownies.... 3
Mock Eclairs..... 10
Molded Spinach Salad Ring..... 4
Molly's Shrimp..... 11
Mushroom Quiche..... 2
Old Fashioned Rice Pudding..... 1
Pasta and Cheese in a Pot..... 11
Pasta Salad..... 11
Surprising Broccoli Salad..... 10
Yummy Green Beans..... 2

APPETIZERS & BEVERAGES

Dips & Spreads

Anchovy Butter Spread..... 13
Bread 'N' Dip..... 14
Cheese Dip..... 14
Crab Dip #1..... 16
Crab Dip #2..... 16
Fantastic Chili Dip..... 15
Fresh Fruit Dip..... 17
Fruit Dip..... 17
Fruit Dip Appetizer..... 17
Green Vegetable Dunk..... 17
Hot Artichoke Dip #1..... 13
Hot Artichoke Dip #2..... 14
Kent's Sheep Dip..... 18
The Major's Chili Pepper Dip..... 15
Mike's Magnificent Clam Dip..... 16
Non-Fat Spinach Dip..... 19
Peanut Butter Dip..... 18
Pumpernickel Dip..... 18
Quick Dip..... 18
Smoked Salmon Dip..... 19
Tasty Spinach Dip in Round Bread..... 19
Yummy Creamy Beef Dip..... 14

Fancy Party Appetizers

Appetizer Cups with Shrimp and Raisin Dijon..... 26
Caviar Pie..... 21
Crab Appetizer..... 21
Crab Spread..... 22
Crab Meat Spread..... 22
Deviled Crab or Shrimp..... 23
Escargot Bourquigninne..... 23
Lobster Ring..... 24
Molded Avocado Pinwheel..... 20
Peppery Crab Ramekins..... 22
Pesto Torte..... 24
Pickled Shrimp..... 25
Salmon Ball..... 24
Shrimp Mold..... 25
Shrimp Stuffed Cherry Tomatoes..... 25
Spinach Cocktail Crepes..... 26
Tiny Bacon Quiches..... 20

Cheese Appetizers

Cheese Pennies..... 27
Good Cheese Cookies..... 27
Herb Cheese Balls..... 28
Jalapeno Cheese Bites..... 28
Olive Cheese Hors d'Oeuvres..... 28
Sandy's Pimiento Cheese..... 28

Egg Appetizers

Fancy Deviled Eggs..... 29
Mexican Appetizer Quiche..... 29
Pickled Eggs..... 29

Appetizers from A to Z

Artichoke Appetizers..... 30
Asparagus Roll-ups..... 30
Baked Chicken Wing Appetizer..... 31
Celery Delight..... 32
Cheese Stuffed Tortillas..... 31
Chopped Olive Canapes..... 32
Cocktail Meatballs..... 32
Corn and Crab Meat Fritters..... 34
Crab Delight..... 33
Crab Meat Salad Appetizer..... 34
Elegante! Hors d'Oeuvres..... 35
English Muffin Snack..... 35
Filo Triangles..... 36
Fresh Crab Spread..... 34
Fresh Guacamole..... 35
Gloria's Stuffed Mushrooms..... 37
Hot Beef Spread..... 31
Hot Spiced Cocktail Meatballs..... 33
Josephines..... 36
Killer Bread..... 36
Mustard Ring..... 37
Olive Relish..... 37
Salsa Caliente..... 38
Sausage Balls..... 39
Sesame Seed Turnovers..... 38
Shrimp Butter..... 39
Shrimp Toasts..... 39
Spiced Walnuts..... 39
Spinach Balls..... 40
Strudel Appetizer..... 30
Taco Dip Salad..... 40
Tamale Balls..... 40
Tex Dip..... 41
Tiny Tuna Pizzas..... 41
Tortilla Roll-ups..... 41
Water Chestnuts..... 41

Beverages

Banana Slush Punch..... 42
Bourbon Slush..... 42
Champagne Punch..... 42
Cranberry Spritzer..... 42
Cranberry Tea..... 43
Crock Pot Wassail Punch..... 43
Dry Hot Chocolate Mix..... 43
Eggnog Supreme..... 43
Eskimo Coffee..... 44
Fish House Punch..... 44
Granny Chipps' Mississippi Eggnog..... 44
Homemade Kahlua..... 44
Hot Buttered Rum..... 45
Hot Buttered Rum Mix..... 45
Hot Grape Punch..... 45
Hot Mulled Cider..... 46
Judy's Hot Buttered Rum..... 45
Lime Slush..... 46
Major Hawley's Punch..... 47
Orange Julius Drink..... 46
Patio Punch..... 46
Punch..... 47
Rhubarb Lemonade Punch..... 47
Russian Tea..... 47
Spice Tea..... 48
Strawberry Punch..... 48
Sweet Cranberry Punch..... 48
World's Best Fresh Fruit
Frozen Daiquiri..... 49
Yellow Bird..... 49

BREADS & SUCH

Coffee Cakes

Buttermilk Coffee Cake..... 51
Cinnamon Coffee Cake..... 51
Cinnamon Pull-Apart Caramel Rolls..... 52
Cinnamon Roll..... 52
Currant Scones and Cream..... 52
Mock Devonshire or Clotted Cream..... 53
Heath Bar Coffee Cake..... 53
Jail House Coffee Cake..... 53
Monkey Bread..... 54
Sali Lun (Southern Breakfast Cake)..... 54
Sour Cream Coffee Cake..... 54

Pancakes

Apple Puffed Pancake..... 56
Cider Syrup..... 57
Oatmeal Raisin Pancakes..... 55
Old-Fashioned Buttermilk Hotcakes..... 55
Oven Pancakes..... 56
Potato Pancakes..... 55
Spiced Apple Pancakes..... 57

Bread from A to Z

A to Z Bread..... 58
Aebleskiver..... 59
Banana Bread..... 59
Bundt Rolls..... 59
Buttermilk Corn Bread..... 60
Carrot Bread..... 60
Corn Wafers..... 60
Cranberry Bread..... 61
Deluxe Bran Muffins..... 61
Easy Cheese Bread..... 61
French Bread..... 62
Garlic and Cheese Croutons..... 62
Homemade Croutons..... 62
Health Muffins..... 63
Homemade Flour Tortillas..... 63
Honey Wholewheat Bread..... 63
Irish Soda Bread..... 64
Italian Bread..... 64
Italian "Bread of the Mountains"..... 64
Kringlas..... 65
Lemon Nut Bread..... 65
Pineapple Bread..... 65
Pull-Apart Garlic Bread..... 66
Pumpkin Bread #1..... 66
Pumpkin Bread #2..... 66
Rhubarb Cinnamon Muffins..... 67
Soft as a Cloud Sour Cream Biscuits..... 67
Southwestern Corn Bread..... 67
Sweet Bread (Pao Doce)..... 68
White Bread..... 68

SOUPS & SALADS

Soups with Meat

Carrot Chowder..... 69
Chicken Cheese Soup..... 69
Chili..... 70
Clam Chowder (New England Style)..... 71
Cuban Black Bean Soup..... 71
Eggplant Supper Soup..... 72
Hearty Turkey Stew..... 72
Manhattan Minestrone..... 73
Meatball Supper Bowl Soup..... 73
Mulligatawny Soup..... 74
New England Clam Chowder..... 70
Polish Sausage Soup..... 74
Seafood Chowder..... 75
Soup Surprise..... 75
Taco Soup..... 76
Tortilla Soup..... 76

Soups without Meat

Alliophiliac's (Lover of Garlic) Paradise..... 77
Asparagus Soup..... 77
Broccoli Cheese Soup..... 78
Carrot Soup..... 79
Cheese Soup..... 78
Chilled Avocado Soup..... 77
Cold Cucumber Soup..... 79
Cold Zucchini Soup..... 84
Creamy Carrot Soup..... 78
French Onion Soup..... 79
French Onion Soup..... 80
Green Pesto Soup..... 83
Homemade Cream of Mushroom Soup..... 82
Irish Cabbage Soup..... 80
Irish Potato Soup..... 81
Judy Shelter's "Most Unique" Vegetarian Chili..... 81
Low-Cal Tarragon Squash Soup..... 84
Minestrone Soup..... 82
Spicy Lentil Soup..... 83
Wild Rice Soup..... 84

Salads

Bean Salad..... 85
Best Broccoli Salad..... 85
Boysenberry Nut Salad..... 86
Broccoli Salad..... 87

Broccoli/Cauliflower Salad..... 87
Buffet Chicken Salad..... 87
Butter Pecan and Raisin Salad..... 88
Cabbage Salad..... 88
Chili Taco Salad..... 89
Chinese Chicken Salad..... 89
Cole Slaw..... 90
Cranberry/Apple Salad..... 90
Cranberry Jello..... 90
Cranberry Salad..... 91
Cranberry Wine Salad..... 91
Crunch Spinach Salad..... 92
Epicurean Dressing..... 92
Finger Jello..... 92
Fish Apple Salad..... 93
French Bean and Green Pea Salad..... 93
French Dressed Cantaloupe..... 94
Fresh Mushroom and Broccoli Salad..... 94
Frito Salad..... 94
Frosty Cranberry Salad..... 95
Frozen Salad..... 95
Frozen Strawberry Salad..... 95
Fruit Salad..... 96
Gelatin Salad..... 96
Ginger Ale or 7-up Salad..... 96
Golden Gate Salad..... 97
Golden Gate Pasta Salad..... 97
Gourmet Salad..... 97
Grandma's Snow Salad..... 98
Honey Cream Dressing..... 86
Italian Bread Salad for a Crowd..... 98
Jellied Beet Salad..... 98
Jello Salad..... 99
Layer Salad..... 99
Lettuce or Spinach Curry Chutney Salad..... 99
Macaroni-Chicken Salad..... 100
Mango Salad..... 100
Molded Gazpacho Salad with Avocado Dressing..... 101
Molded Salad..... 100
Pineapple Lime Velvet..... 101
Pineapple Wheat Salad..... 102
Potato Salad..... 102
Pretzel Salad..... 102
"Puyallup" Pea Salad..... 103
Ramen Noodle Cole Slaw..... 103
Red Raspberry Salad..... 104
Salad with Fruity Dressing..... 104
Seven-up Salad..... 105
Seafood and Rice Salad..... 105
Shrimp Salad..... 106
Soy Sauce Spinach Salad..... 106
Spiced Green Tomatoes..... 106
Strawberry or Raspberry Salad Mold..... 107
Sweet and Sour Zucchini..... 108
Sweetheart Strawberry Jello..... 107
Thai Chicken Salad..... 108
Vince's Marinated Carrots..... 107

ENTREES

Beef

Barbecued Teriyaki Steak..... 123
Beef Chili..... 109
Beef Chorizo..... 118
Beef Chorizo Enchiladas..... 118
Beef Roast Oriental..... 123
Beep's Favorite Casserole..... 111
Beer-y Beef..... 125
Biscuit Casserole..... 110
Braised Beef Short Ribs..... 125
Braised Sirloin Tips..... 127
Chateaubriand..... 130
Chili..... 110
Chinese Beef Steak..... 122
Chinese Pepper Steak with Rice..... 124
Creole Beef Brisket..... 121
Double-Crust Pizza Casserole..... 120
Drunken Steak..... 131
"Dump It" Casserole..... 111
Enchilada Sauce..... 118
Hamburger Bean Casserole..... 110
Italian Spaghetti..... 113
Lasagna..... 114
Lazy Lasagna..... 115
Maid Rites..... 112
Marge's Mistakes..... 110
Marinated Beef Ribs..... 126
Meat Loaf..... 116

Mediterranean Green and White Casserole..... 115
Mexican Casserole..... 117
Mexican Corn Bread..... 120
More..... 112
Old-Fashioned Pot Roast..... 126
Olson's Spaghetti Sauce..... 113
Parmesan Meat Balls..... 117
Pig Iron Enchiladas..... 111
Rigatoni and Meat Sauce..... 114
Savory Points over Wild Rice..... 128
Sirloin Burgundy Bake..... 130
South of the Border Casserole..... 121
Spinach Fandango..... 119
Steak au Poivre..... 131
Sweet and Sour Meatloaf..... 116
Stuffed Meatballs..... 116
Tater Tot Casserole..... 112
Tenderloin Deluxe with Bernaise Sauce..... 129
Teriyaki Steak..... 124
Texas Casserole..... 119
Tongue with Sherry (Lengua Estofada)..... 127
Toscana Del Manzo..... 126

Fowl

Almond Lemon Chicken..... 133
Baked Almond Chicken..... 132
Baked Chicken Salad..... 133
Baked Chicken Supreme..... 134
California Chicken..... 135
Chicken a la Butter..... 134
Chicken and Rice..... 137
Chicken Broccoli Casserole..... 134
Chicken Casserole..... 135
Chicken Creole..... 136
Chicken Dijon..... 138
Chicken Enchiladas..... 139
Chicken Imperial..... 139
Chicken Indienne..... 140
Chicken Marbella..... 141
Chicken or Turkey Crunch..... 143
Chicken Panic..... 144
Chicken Rolls in Orange Sauce..... 143
Chicken Verde..... 149
Chicken with Mustard and Tarragon Sauce..... 147
Chinese Almond Chicken..... 132
Company Chicken..... 136
Country Captain..... 138
Creamy Chicken with Bacon..... 135
Curried Chicken and Sweet Potato Skillet..... 137
Easy Elegant Chicken..... 139
Easy Tamale Chicken Casserole..... 148
French Chicken in Orange Sherry Sauce..... 144
King Ranch Chicken..... 140
Lou Lou Chicken..... 140
Mexicali Chicken..... 142
Micro Chicken and Dumplings..... 142
No-Peek Chicken..... 143
Popeye Chicken..... 145
Rescue Chicken..... 145
Roast Chicken with Garlic..... 146
Supremes de Volaille a la Milanaise..... 147
Sweet and Sour Baked Chicken..... 146
Swiss Chicken..... 147
Tarragon Chicken Casserole..... 148
Teriyaki Chicken..... 148
Turkey and Ham Casserole..... 150
Turkey Meatballs in Lemon Sauce..... 150
Viva La Chicken..... 149

Pork

Barbecued Pork..... 151
Barbecued Spareribs..... 151
Breaded Pork Chops..... 152
Corn-Stuffed Pork Chops..... 152
Ham and Three Cheese Custard Puff..... 152
Henny's Hawaiian Barbecue Meats..... 153
Holiday Pork Roast..... 153
Pickled Spareribs (Sweet and Sour)..... 154
Pork Loaf..... 154
Pork Tenderloin a la Asparagus..... 155
Pork Tenderloin with Mustard Sauce..... 155
Stuffed Pork Loin..... 153

Lamb

Bill's Famous Lamb Shanks La Madagascar..... 156
Deviled Lamb Chops..... 155
Lamb in Onion-Mustard Sauce..... 157
Lamb Shish Kebab..... 156

Cheese and Egg

Beef Scramble..... 157
Benjirma..... 157
Breakfast Before..... 158
Breakfast Souffle..... 158
Brunch for a Crowd..... 158
Chili Egg Puff..... 160
Cheese Egg Strada..... 159
Chili Relleno Casserole..... 160
Festive Italian Quiche..... 161
One-Pot Macaroni and Cheese..... 161
Potato Cup Brunch..... 162
Quiche..... 162
Sandy's Chili Rellano Egg Ramekins..... 159
Taco Eggs..... 163
Woodstock..... 163

Seafood

Aunt Alice's Baked Scallops..... 171
Baked Crab Meat..... 165
Baked Fish Fillets..... 167
Barbecue Shrimp..... 171
Bill's Fisherman's Bake..... 169
Chicken Halibut..... 168
Crab Casserole..... 166
Crab Gumbo..... 164
Crab Meat and Spaghetti Casserole..... 165
Danish Sandwich Puff Tuna Casserole... 174
Fillet of Sole San Joaquin..... 173
Fillets of Sole or Flounder in Foil.....167
Grilled Salmon.....170
Overnight Tuna Casserole..... 174
Poached Fish Fillets..... 166
Salmon au Four..... 169
Salmon Loaf with Lemon Mushroom Sauce..... 170
Salmon Steamed on a Barbecue..... 169
Sauteed Pecan Flounder..... 168
Sauteed Scallops Provencale..... 170
Seafood Casserole..... 165
Seafood Casserole..... 166
Seafood Supreme..... 164
Shrimp and Artichokes..... 173
Shrimp and Rice Casserole..... 172
Shrimp Gumbo..... 172
Shrimp Mexicana..... 172
Shrimp-Pepper Pasta..... 171
Spicy Fish Fillets..... 167
Splendid Seafood Spaghetti..... 164

Unique Entrees

Braised Oxtail..... 176
Chicken Liver Terrine..... 176
Real Heart Valentine..... 175
Reindeer and Red Wine Chili..... 175

VEGETABLES & SIDE DISHES

Potatoes & Rice

Bachelor Potatoes..... 177
Cheese Potato Crisps..... 177
Grandma's Rice..... 183
Green Rice..... 183
Hash Brown Cheese Bake..... 178
Holiday Magic Yams..... 182
Jane's Scalloped Potatoes..... 178
Kentucky Bourbon Sweet Potatoes..... 178
King's Arm Tavern Sweet Potatoes..... 179
Lemon Sweet Potatoes..... 179
Mashed Potato Casserole..... 179
Monterey Casserole..... 184
Mustard-Scented Gratin of Potatoes..... 180
Orange Sweet Potatoes..... 180
Potato Casserole..... 181
Potato, Red Onion and Pecan Pancakes..... 180
Potatoes Parmesan..... 181
Rice and Green Chilies..... 183
Savory Rice..... 184
Scalloped Cheese Potatoes..... 182
Sherried Sweet Potatoes..... 182
Yankee Spanish Rice..... 184

Stuffing & Pasta

Chestnut Stuffing..... 185
Colonel Kirk's Stuffing..... 185
Fettucini Alfredo..... 186

Vegetables from A to Z

Artichokes, Roman Style..... 187
Aunt Harriett's Fried Green Tomatoes.... 199
Baked Beans..... 188
Baked Garlic..... 195
Baked Mushrooms..... 196
Baked Tomatoes..... 200
Broccoli Casserole..... 190
Broccoli Hot Dish..... 190
Broccoli-Onion Deluxe..... 191
Broccoli Rice Casserole..... 190
Carla's Special Tomato Sauce..... 200
Carrot Puff..... 191
Cauliflower in Tomatoes and Cheese..... 193
Chard Elegante..... 193
Coast Guard Carrots..... 192
Corn-Zucchini Bake..... 194
Creole French-Fried Onions..... 197
Creole Okra and Tomatoes..... 196
Deluxe Green Beans..... 195
Escalloped Corn..... 194
Herbed Spinach Bake..... 198
Justin's Cream Corn..... 194
Low-Cal Thin Sliced Mushrooms..... 196
Marinated Carrot Chips..... 192
Northern Baked Beans..... 189
Onion Pie..... 197
Pork and Bean Bake..... 188
Red Beans and Rice..... 189
Sauce for Broccoli..... 191
Scalloped Carrot Casserole..... 192
Scrumptious Spinach..... 197
Scrumptious Stuffed Artichokes..... 187
Spanish Hominy..... 195
Spinach and Artichoke Casserole..... 198
Spring Vegetable Casserole..... 202
Squash Casserole..... 198
Squash Casserole..... 199
Vegetable Bars..... 201
Vegetable Casserole..... 201
Vegetable Medley..... 202
Vegetables au Gratin..... 200
Zucchini Alla Parmigiana..... 203
Zucchini-Cheese Casserole..... 203
Zucchini with Oil and Lemon..... 203

DESSERTS

Cakes

Angel Cake..... 228
Apple Surprise Cake..... 205
Apricot Nectar Cake..... 205
Banana Nut Cake..... 207
Banana Split Cake..... 208
Beet Cake..... 208
Better Than Sex Cake..... 223
Black Bottom Cups..... 210
Black Forest Cheesecake..... 211
Black on White Cheesecake.....212
Black-Top Marble Cheesecake..... 213
Campaign Molasses Cake..... 222
Carrot Cake..... 209
Cheese Cake..... 210
Chocolate Bridge Cake..... 216
Chocolate Buttermilk Cake..... 217
Chocolate-Caramel-Pecan Cheesecake... 214
Chocolate Cherry Cake..... 217
Chocolate Chip Cake..... 215
Chocolate Surprise Cupcakes..... 216
Chocolate Trifle..... 221
Cream Cheese Frosting..... 208
Cream Cheese Pound Cake..... 228
Date Cake..... 221
Dump Cake..... 224
Five Flavor Pound Cake..... 229
Fresh Apple Cake..... 206
Fruit Cocktail Cake..... 221
Grandma's Potato Cake..... 226
Hershey Bar Cake..... 218
Holiday Fruit Cake..... 222
Jello Cake..... 222
Jo's Depression Cake..... 206
Kahlua Chocolate Cake..... 217
Kahlua Layered Dessert..... 224
Linda's Wedding Torte..... 229
Lorna's Carrot Cake..... 209

Mabel's Quick Chocolate Cake..... 220
Macadamia Mocha Cheesecake..... 214
Mississippi Mud Cake..... 218
Mock Cheese Cake..... 209
My Mother's Raw Apple Cake..... 207
New Popular Devil's Food Cake..... 219
Oatmeal Chocolate Chip Cake..... 219
$1.00 Cake..... 218
Orange Raisin Cake..... 223
Peanut Butter Frosting..... 228
Persimmon Pudding Cake..... 224
Petra's Pineapple Cake..... 225
Pineapple-Orange Cake..... 225
Pistachio Bundt Cake..... 226
Punch Bowl Cake..... 226
Rocky's Sweet Potato Cake..... 227
Special Chocolate Cake..... 220
Spice Cake..... 227
Sponge Cake..... 228
Strawberry Cheese Cake..... 215
"To Die For" Chocolate Cake..... 220
White Chocolate Cheesecake
with Raspberry Sauce..... 215
Winter Watermelon Cake..... 227

Pies

Angel Pie..... 230
Apple Pudding Pie..... 230
Banana Split Pie..... 230
Best-Ever Rhubarb Pie..... 237
The Best Lemon Pie Filling..... 233
Chocolate Pecan Pie..... 236
Coffee Cloud Pie..... 231
Fluffy Peanut Butter Pie..... 234
Fran's Raspberry Nut Pie..... 237
Fresh Blueberry Streusel Pie..... 231
Hershey Bar Pie..... 232
Jeff Davies Pie..... 232
Lemon Meringue Pie..... 232
Old-Fashioned Lemon Pie..... 233
Peanut Butter Pie..... 234
Pecan Pie..... 234
Pecan Pie..... 235
Pecan Pie..... 236
Pie Plant Rhubarb Pie..... 238
Pineapple Cheese Pie..... 236
Raisin Pie..... 235
Silver Lemon Pie..... 233
Southern Pecan Pie..... 235
Strawberry Chiffon Pie..... 238
Tempting Pie..... 231
Upside Down Pumpkin Pie..... 237
Vinegar Pie Crust..... 238
White Christmas Chiffon Pie..... 239

Assorted Desserts

Baked Meringue Delight..... 243
Butternut Crunch (Toffee)..... 245
Candy Apples..... 247
Caramel Sauce..... 248
Caramels..... 245
Carrot Pudding..... 249
Chilled Lemon Souffles..... 253
Chocolate Sauce for Fruit Dipping..... 248
Creamy Apple Squares..... 249
Creme de Mexique a Laurent..... 249
Curried Fruit..... 253
Escalloped Pineapple..... 251
E.T.'s Chocolate Dessert..... 243
Fanny May Fudge..... 245
Fresh Raspberry Souffles..... 254
Fresh Strawberry Ice Cream..... 244
Fried Ice Cream..... 244
Frozen Lemon Mousse..... 244
Kentucky Mountain Pudding..... 250
Lemon Curd Tarts..... 242
Lemon Schaum Torte..... 240
Louis' Fudge..... 246
Microwave Divinity..... 247
Mom's Snow on the Mountain..... 254
Nancy's Rocky Road Candy..... 246
Oven-Baked Caramel Corn..... 248
Peanut Butter Fudge..... 247
Persimmon Pudding..... 250
Pistachio Dessert..... 252
Popcorn Balls..... 248
Rainbow Ice-Cream Torte..... 241
Raisin Rice Pudding..... 250
Raspberry Walnut Torte..... 242
Roasted Pecans..... 247

San Antonio Almond Torte..... 240
Schaum Torte..... 241
Sees Fudge..... 246
Snow Pudding..... 251
Soft Custard..... 251
Strawberries with Liqueur..... 251
Strawberry Pizza..... 252
Sweetheart Dessert..... 253

Cookies & Bars

Almond Toffee Squares..... 266
Amish Sugar Cookies..... 255
Apple-Walnut Drop Cookies..... 255
Bourbon Balls..... 256
Brownie Drops..... 256
Brownies..... 266
Butter Cookies..... 257
Butterscotch Cookies..... 257
Caramel Bars..... 267
Caramel Layered Brownies..... 267
Cheesecake Bars..... 267
Chewy Walnut Squares..... 268
Chocolate Chip Pudding Cookies..... 257
Chocolate Cinnamon Bars..... 268
Christmas Cookies..... 258
Christmas Cranberry Cookies..... 258
Chunky Brownies with a Crust..... 268
Cream-Filled Chocolate Cookie Cakes..... 258
Crunchy Nut Cookies..... 259
Date Balls..... 259
Double Delicious Cookie Bars..... 269
English Toffee Cookies..... 269
Frosty Strawberry Squares..... 272
Fudge Bars..... 270
Fudge Cookies..... 259
Fudge-Topped Brownies..... 270
Fudgy No-Cholesterol Brownies..... 270
Grandma's Sugar Cookies..... 260
Grandpa's Date Cookies..... 260
Hazelnut Cookies..... 260
Hello Dolly!..... 271
Kahlua Brownies..... 271
Lemon Bars..... 271
Lemon Squares.....269
Lemon Wafer Cookies..... 261
Mint Brownies..... 272
Molasses Cookies..... 261
Neiman-Marcus $250 Cookies..... 262
No-Roll Sugar Cookies..... 262
Oatmeal Cinnamon Drops..... 263
Orange Cookies or Cake..... 262
Patrick Ryan's Pumpkin Cookies..... 263
Peanut Butter Balls..... 264
Peanut Butter Delights..... 264
Pecan Slices..... 273
Peppernuts..... 265
Praline Cookies..... 264
Rhubarb Bars..... 273
Rum Balls..... 256
Russian Tea Cakes..... 264
Sandy's Chocolate, Chocolate Brownies..... 274
Sinfully Rich Brownies..... 274
Sugarplums..... 266
Turtle Brownies..... 275
Yummy Squares..... 275

INTERNATIONAL FAVORITES

Antler Button Cookies from Germany... 286
Arroz con Pollo from Spain..... 304
Avgolemono, A Soup from Greece..... 288
Bechamel Sauce for Moussaka..... 287
Bohemia Holska..... 277
Brazilian Avocado Cream..... 278
Brazilian Avocado Pudding..... 278
Brazilian Plain Black Beans..... 277
Brazilian Rice..... 278
Bruschetta from Italy..... 294
Carbonara Sauce from Italy..... 291
Cheingmai Pineapple Chicken..... 280
Chicken Paprikash..... 280
Chifeleti--Sweet Crescents from Italy..... 293
Chinese Eggplant Salad..... 279
Chinese Tom Yum Gung..... 279
Creme of Wine Cake..... 284
Danish Apple Crisp..... 281
Danish Gravlox..... 281

Dutch Letters from Holland..... 288
Easy Eggplant Parmesan..... 293
Eggplant Parmigiani from Italy..... 291
English Trifle..... 282
Fungi con Olio E Aceto from Italy..... 294
Gazpacho..... 298
German Gulasch Soup..... 286
Grandma Hutchings' Portuguese Bean Soup..... 302
Grandma Hutchings' Portuguese Sweet Bread..... 303
Italian Beef..... 289
Italian Cioppino..... 289
Italian Linguine with Clam Sauce..... 292
Italian Tomato Sauce for Pasta..... 292
Jamaican Yam Casserole..... 295
Jewish Beef Brisket..... 296
Jewish Matzo Balls..... 297
Jewish Mazetti..... 296
Jewish Potato Kugel..... 297
Kabak Tathsi (Turkish Pumpkin)..... 305
Kartoffel Salat..... 284
Kartoffel Suppe..... 283
Korean Bur Go Ki..... 298
Krauter Forellen in Folie..... 283
Lamb Shish Kebab from Greece..... 288
Lina's EZ Lazy Lumpia..... 301
Lina's Traditional Lumpia..... 301
Meatless Italian Sauce..... 291
Mexican Carne Gisada..... 299
Mexican Cheese Pudding..... 298
Mexican Enchiladas..... 299
Mid-Eastern Mujarna..... 300
Moussaka from Greece..... 287
Mutti's German Cheesecake..... 285
Osso Buco from Italy..... 290
Parozhki..... 295
Pepper Oil..... 280
Pepper Steak, French Style..... 282
Phillipine Egg Roll (Lumpia)..... 300
Polenta con Salsiccia from Italy..... 293
Portuguese Hawaiian-Style Spareribs..... 302
Potato Latkes (Jewish)..... 297
Puerto Rican Black Beans..... 303
Risotto from Northern Italy..... 290
Serbian Cheese Squares..... 302
Sour Cream and Green Chili Enchiladas..... 299
Spetzla (German Noodles)..... 281
Swedish Almond Coffee Cake..... 304
Swedish Apple Pie..... 305
Three Cakes in One from Germany..... 285
Tiramisu from Italy..... 294
Turkish Baklava..... 306
Wiener Schnitzel..... 283

POTPOURRI

Anytime Playdough..... 310
Beef Marinade..... 307
Blowing Bubbles..... 311
Bread and Butter Pickles..... 310
Cinnamon Ornaments..... 311
Cranberry Relish..... 308
Cranberry Sweet and Sour Sauce..... 307
Elephant Stew..... 312
Hand Print Recipe..... 311
Kay's Apples for Pork..... 307
Low Sodium Taco Seasoning Mix..... 308
A Military Wife..... 312
Peach Conserve..... 310
Quince Ginger..... 309
Quince Pickles..... 309
Red Pepper Jelly..... 308
Rhubarb Jelly..... 308
Rum Raisin Cranberry Relish..... 309